

Mas DELMAS

AU PIED DU VIEUX CHATEAU

Natural wine : SO₂ < 30mg/l

AOP Côtes du Roussillon Villages 2018
Organic grapes



GRAPE VARIETIES :

Grenache, Syrah, Mourvèdre.

For quality reasons, we maintain low yields are maintained under 30 hl/ha

Available production : 10,000 TO 15,000 bottles per vintage year (currently 2018).

SOILS & CLIMAT :

Between 100 to 200 metres altitude, clay limestone slopes with schist subsoil;

Southern exposure to the sun and under the influence of the Tramontana (local wind).

A beautiful mineralize & spicy finale are thus obtained.

HARVEST & VINIFICATION :

The grapes are careful chosen during the manual harvest.

The Grenache is put into vats for 21 days. Two daily pump-over give a fruity maximal extraction.

The Syrah brings suppleness (finest) after 5 months in a barrel. It brings spicy aromas and some sensual vanilla aromas. Blending is then possible eventually.

THE WINEMAKER'S ADVICE :

This natural wine will be better poured in a carafe 30 minutes beforehand and served at the room temperature (18°C). It can also be served cool (14°C) to accompany summer barbecue.

The natural wine spreads aromas of garigue, spices, white pepper and red fruit (blackberry, strawberry and blackcurrant). The aging in barrels brings subtle vanilla aroma and light toasted fragrance.

« Au pied du Vieux Chateau » will be particularly enjoyed with barbecue, with sauces and spices, poultry, cheeses etc.