



## Mas Amiel

ALT. 433 M

AOC Maury Sec

In the South of France, 20 miles from Perpignan, Mas Amiel is protected by the Corbières to the North and the Pyrenees to the South. When Olivier Decelle, Owner since 1999 and Marcel, Winemaker discovered this exceptional location, they decided to establish Mas Amiel as an internationally renowned wine estate.

The strength of this domaine resides in the richness and diversity of its terroir, climates and grape varieties. A superb terroir of calcoschistes that come from the imbrication and compression of pure clay (forming the schist) and limestone (erosion of the limestone massifs depositing over the clays).



### COUNTRY

France

### VARIETAL

Lladoner Pelet & Grenache Noir

### SOIL TYPE

Broken down shale and black marl

### VINEYARD

Located at 433m of altitude facing the rising sun on granite soil  
Oriented south

### HARVEST

Handpicked usually in September. The bunches are sorted twice on a belt and a vibrating table before being destemmed.

### VINIFICATION

In 50-hl stainless steel vats. Harvest pumped over on a daily basis and macerated for 24 hours. Malolactic fermentation carried out in vats until beginning of December and then, aged in concrete vats.

### TASTING NOTES

Intense notes of chocolate and fresh figs are followed by a dazzling peppermint finish. The palate is surprising, at once because of its frank and strong attack and because of its surprising acidity for a wine of this age.

### CERTIFICATIONS



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