

MAS DES MONTAGNES

- TERROIR D'ALTITUDE -
AOP CÔTES DU ROUSSILLON VILLAGES



ENVIRONMENTAL CONDUCT
High Environmental Value (HVE) certification.



GRAPE VARIETY
55% Grenache, 45% Syrah Old vines



TERROIR
Vineyards located in the northwestern part of the Pyrénées Orientales department, facing Mount Canigou. **The vines are planted on terraces with schist, limestone, or granitic soils.**



VINIFICATION
Varietal vinification. Fermentation temperature controlled between 22 and 26°C. Maceration for 20 days.
Daily light pump-overs to preserve the fruitiness and freshness of the grapes.



TASTING
Beautiful bright ruby robe, with a powerful nose. Aromas of cooked fruits (raspberry).
Lovely texture, almost silky. This wine is complex and finely balanced, combining **the spiciness of Syrah with the fullness of Grenache.**
Full, round, and indulgent palate. It offers beautiful jammy **black fruits, roasted coffee, cocoa, and pepper with remarkable aromatic intensity.**



PAIRING
Duck magrets, poultry, grilled ribeye steaks, charcuterie, and assorted cheeses



SERVICE TEMPERATURE
18°C



DOMAINE FAMILIAL



Millésime 2020



Millésime 2021



« Mas des Montagnes se pose tout en souplesse, tenu par d'agréables notes de figue fraîche. »

