

MAS DES MONTAGNES

AOP CÔTES DU ROUSSILLON VILLAGES



ENVIRONMENTAL CONDUCT

High **Environmental Value** (HVE) certification.



GRAPE VARIETY

50% **Syrah**, 40 % **Grenache vieilles vignes** et 10% **Carignan**



TERROIR

The vineyard is located in the northwestern part of the Pyrénées-Orientales department.

Facing the Canigou (Alt: 2784m), **the vines cling to terraces with schist, limestone, or granitic soils.**



VINIFICATION

Varietal vinification.

Temperature controlled between 22 and 25°C.

Daily light pump-overs to preserve the fruitiness and freshness of the grapes.



TASTING

Beautiful bright robe, deep red with violet reflections. Aromatic intensity of **black fruits, with lovely hints of cocoa and dark chocolate.**

A lively attack with good breadth, roundness, and richness. **The tannins are present and of high quality.** Black cherry and blackberry flavors are prominent.

The finish is characterized by dried **fruit notes and roasted coffee aromas.**



PAIRING

Lamb chops with thyme, grilled ribeye steak, game meats, or a platter of aged cheeses



SERVICE TEMPERATURE

18°C



DOMAINE FAMILIAL