

MAS DU SOLEILLA

T14



THE WINE

Appellation	AOC Languedoc – La Clape
Terroir	Argilo-calcareous and white marl
Vintage	Little rainfall in winter, dry summer, though partly cool. In autumn warm and dry weather.
Grape varieties	Grenache and Syrah
Plantation Density	4'000 plants/ha
Cultivation	Organic farming
Fertilizing	Rare, of organic origin and compost
Harvest	By hand. Grapes sorted before and after de-stemming.
Yield	25 hl/ha
Ageing	Ageing for 12 months in barrels than 24 months in bottle.
Character	Dark colour, intense complex, spicy nose. Fine structured mouthfeel. Tasty and soft final.
Alcohol content	14.5 % vol
Ageing potential	8 years
Gastronomy	Stewed spicy vegetables. Grilled meat and roast-beef.
Service	18°C, in a large glass
Bottle	750 ml Bourgogne Authentique Natural cork 44 mm
Estate bottled	

EPHEMERAL CUVÉE

THIS WINE EXPRESSES A PARTICULARITY OF THE VINTAGE. IT BEARS THE NUMBER OF THE LOT FROM WHICH IT WAS OBTAINED
THERE SHALL BE NO NEW VINTAGE
THIS WINE IS OPPORTUNISTIC, EPHEMERAL...

SALES PARAMETER

Barcode Bottle	376013872503 5
Packaging	One layer box of six bottles.
Production	500 boxes