

Mas Granier

Les Grès



VINTAGE	2013
REGION	Languedoc
APPELLATION	Côteaux du Languedoc
VARIETAL	70% Syrah 20% Mourvèdre 10% Grenache
TERROIR	Limestone-clay, stones "Terres Rouges"
INFO	55 Ha (135.90 Acres) total vineyard Hand harvested Aged in 300 L oak vats and 20% re- newed oak barrels

Sustainable Agriculture Practices

About the Estate:

A family estate for 3 generations situated in Aspères the vineyard of MAS MONTEL spreads across 55 hectares (135.90 acres) of various parcels scattered in a magnificent landscape of steep and windy hills, fragrant garrigues, cypress and olive trees. An impressive building standing at the foot of a hill, in the middle of nowhere... The magnificent and imposing cellar still has some 100 year old huge wooden casks, made from Russian oak, and kept today for decoration.

For the MAS GRANIER Les Grès Red Côteaux du Languedoc Appellation d'Origine Contrôlée, the yields are naturally lower, first due to very poor soils mainly done of grits "gres" on very dry and windy hilltops (see picture), and also because of very severe pruning.

Les Grès is a so pure jewel, of a rare distinction and elegance, nothing to envy to a La CLAPE or PIC SAINT LOUP!

Interesting, constant and deserved Wine Spectator & Wine Advocate ratings for this brilliant Les Gres, and more to come soon the 2013!

Tasting Notes:

As usual, brilliant silky nose on blueberries, crushed violet and earthy-notes, just enough. Rich, ample and yummy palate on tart flavors and sweet spices aromas, and a rather big and so balanced oaky but silky length.

Press Review:

"The ruby colored 2013 Languedoc Les Gres is a borderline outstanding blend of 70% Syrah, 20% Mourvèdre and 10% Grenache that was brought up all in barrel. Black raspberries, spring flowers and hints of rose garden all emerge from this medium plus-bodied, pretty, balanced 2013 that will drink nicely for 4-6 years." - 89 Points, JD, Wine Advocate, Issue #224 (April 2016)

2012 Vintage: 89 Points, JD, Wine Advocate, Issue #218 (April 2015)

2011 Vintage: 90 Points, KM, Wine Spectator, Issue: June 15, 2014