

Mas Montel

Psalmodi



VINTAGE	2015
REGION	Languedoc
APPELLATION	Vin de Pays D'Oc
VARIETAL	50% Merlot 30% Grenache 20% Syrah
ALCOHOL	13.5%
TERROIR	Limestone-clay, pebbles
INFO	55 Ha (135.90 Acres) total vineyard 25 year old vines on average Hand harvested Aged in thermo-regulated tanks
	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.

The goal of Dominique & Jean-Philippe GRANIER is to respect the ancestral traditions of this unique environment, while using the improvements of current production and vinification technologies. Noble grape varieties are planted on the appropriate soils to reach and deliver their best expression. The yields are limited to 50 hectoliters/hectare for the Vins de Pays, and much less, depending on the Cuvees and terroirs for the AOC wines. Harvest and de-stemming are done totally by hand. Pneumatic pressing and thermo-regulated vinifications are also implemented.

The MAS MONTEL wines are always colorful, fruity, round, soft and delicate, delivering tons of charming Southern accents. The Merlot – Grenache – Syrah blend MAS MONTEL Cuvée PSALMODI is the best seller of this estate. The tasting comment of the current vintage on sale may explain this success, vintage after vintage!

Tasting Notes:

Nice garnet color. Very aromatic nose on jammy red fruits (strawberries) light fresh minty notes in addition to the Guarigues ones. Fresh and yummy palate with silky tannins.

Food Pairing:

Producer suggests white meat, barbecue, charcuteries.

Press Review:

Soon to come.