

Mas Granier

Les Marnes



VINTAGE	2016
REGION	Languedoc
APPELLATION	Côteaux du Languedoc
VARIETAL	70% Roussanne 20% Grenache Blanc 10% Viognier
ALCOHOL	14%
TERROIR	Limestone-clay & pure marl soils with rocks
INFO	11.56 Ha (28.56 Acres) devoted to Les Marnes Hand harvested Roussanne & Viognier vinified and aged in 300L oak casks from Chassin & Boutes, with stirring on lies. Grenache Blanc in concrete 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.

Les MARNES White AOP Coteaux du Languedoc is made on an incredible terroir! Grown on a hilltop of 100% marl soils "Marnes", so poor that nobody wanted it as nothing could grow on it. Dominique GRANIER made some "deals" to exchange it with others plots of land! He likes to say that if you can find 1 full bucket of earth on this hill, he gives you the parcel! Brilliant marly terroir expression, elegance and balance, with the perfect and subtle oak aging and touches from Chassin (Burgundy) and Boutes (Bordeaux) 300 L barrel makers.

On these extreme conditions, the vines really suffer but provide magnificent grapes, used for MAS GRANIER Les Marnes

Tasting Notes:

So attractive nose on white flowers and dry fruits. Very balanced, fresh and fruity palate.

More to come.

Food Pairing:

Steamed crabs. Korean Sea Bass and Shrimp in Kimchee broth. Scallops with leeks and caramelized peaches. - Craig Heffley, NC

Press Review:

Soon to come.