

Mas Montel

Jericho



VINTAGE	2018
REGION	Languedoc
APPELLATION	Vin de Pays d'Oc IGP
VARIETAL	90% Syrah 10% Grenache
ALCOHOL	13%
TERROIR	Limestone-clay, and pebbles stones
INFO	55 Ha (135.90 Acres) total vineyard - 1.5 Ha (3.7 Acres) devoted to Cuvée Jericho. 15 year old vines on average Hand harvested 1 week carbonic maceration - Ageing in concrete tanks and oak vats Unfined - Filtered 2018: 1st year ORGANIC Conversion

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 Cuvées and terroirs for the AOC wines. Harvest and de-stemming are done totally by hand. Pneumatic pressing and thermo-regulated vinifications are also implemented.

Made from 90% Syrah in carbonic Maceration, the MAS MONTEL Cuvée Jericho is one of the Top wines and a reference among the entire Vins de pays d'OC wines. On a professional blind tasting of 650 wines from the South of France, the 2001 was selected # 1 with the following conclusion: "A baby Cornas"! It is still valid....

Tasting Notes:

Deep garnet color. Intense nose starting with Garrigues and minty notes, followed by wax and red fruits aromas. Concentrated palate on red fruits and olives, serious but pleasant tannins with a licorice length.

More to come.

Food Pairing:

Producer suggests « gigot » Leg of lamb, fillet of duck, boar with sauce.

Press Review:

Soon to come.