

Mas Granier La Clémence



VINTAGE	2018
REGION	Languedoc
APPELLATION	Languedoc
VARIETAL	60% Syrah 40% Grenache
ALCOHOL	14.5%
TERROIR	Limestone-clay, Gres, red hearth, "Gravettes"
INFO	55 Ha (135.90 Acres) total vineyard. 3 Ha (7.41 Acres) devoted to La Clémence 20 year old vines on average Hand harvested 15 days maceration - Vinification in concrete tanks and ageing in 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.

For the MAS GRANIERL anguedoc Appellation d'Origine Contrôlée, the yields are naturally lower, first due to very poor soils of grits and rocks on very dry and windy hilltops (see picture), and also because of very severe pruning.

More to come.

Delicate, soft, juicy and so round, MAS GRANIER Red La Clemence, is a real pleasure, predominantly expressing Syrah and is done to be appreciated during his youth.

Tasting Notes:

Aromatic nose, starting on strawberries, cherries then soft spices & lavender notes. Very round, rich and fruity palate, ending on licorice notes, with velvety tannins and a round finale.

Food Pairing:

Grilled lamb loin, or whole wheat pasta with rendered bacon, sweet roasted garlic cloves, rosemary and grilled chicken thigh meat. - Craig Heffley, NC

Press Review:

"La Clemence is an enjoyable red that offers medium-bodied notes of plums, lavender & pepper" Jeb Dunnuck - WA