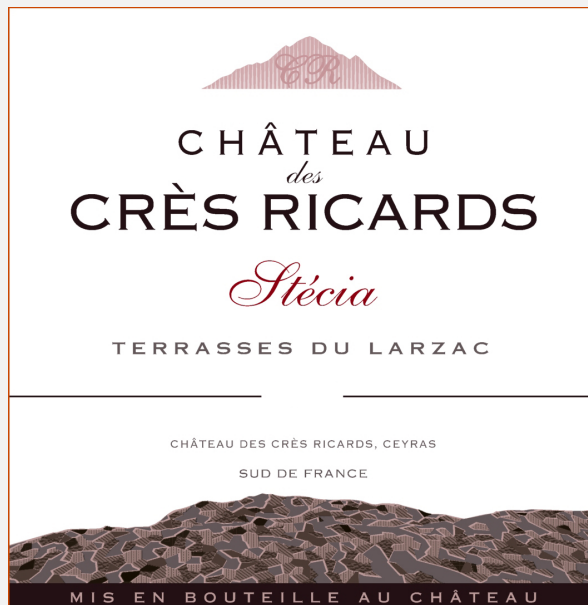


This Estate was created in 1960, at the place known as Crès Ricards, in the village of Ceyras. In 2010 Jean Claude Mas acquired the 27 ha (69 acres) belonging to the Château, extending the estate to 42 ha in 2013. He was fascinated by the fantastic terroir of the Terrasses du Larzac, which produces silky wines with intense flavours. At the foot of the Mont Baudile, this vineyard offers a unique geography, with its red earth, shale, and pebbles. Yields are low, because of the strict grape selection and carbonic maceration to produce generous wines.



GRAPE VARIETIES

65% Syrah, 25% Grenache, 5% Cinsault, 5% Mourvèdre

Appellation : AOP Terrasses du Larzac



CHARACTERISTICS OF THE VINEYARD

Soil: pebbly, limestone and clay soils

Age of the vineyard: 25–55-year-old

Pruning: Cordon de Royat

Density of plantation: 4400 plants/ha

Harvest: hand-picked harvest

Average yield: 60 hl/ha

Elevation: 80 meters

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 14.5 %

Residual sugar: <1 g/l

Total acidity: 3 g/l

pH: 3.85



VINIFICATION

Upon reception, the grapes are sorted on a selection table. Traditional winemaking for the Grenache, with daily racking or pumping over. Maceration between 2 and 4 weeks. Carbonic maceration for the Carignan with whole bunches (15-18 days).

Ageing: 45% of the blend is aged in oak barrels for 8 months: 1/3 in French oak barrels and 2/3 in American oak barrels. 1/3 of new barrel, 1/3 of one-year-old barrel, 1/3 of 2 years-old barrels. The remaining 55% are aged in stainless steel vats.



TASTING NOTES

Color: lovely red garnet.

Nose: intense, with smoky and mineral notes.

Palate: silky tannins, a stunning freshness, smoked and mineral notes and a rich, liquorice finish.

Food & wine pairing: best served at 15/16 °C, this wine will be a fine match for a well-seasoned lamb stew or even hot, spicy dishes, red meat, green pepper sauce, duck fillet.

Cellaring: over 10 years in optimal conditions.