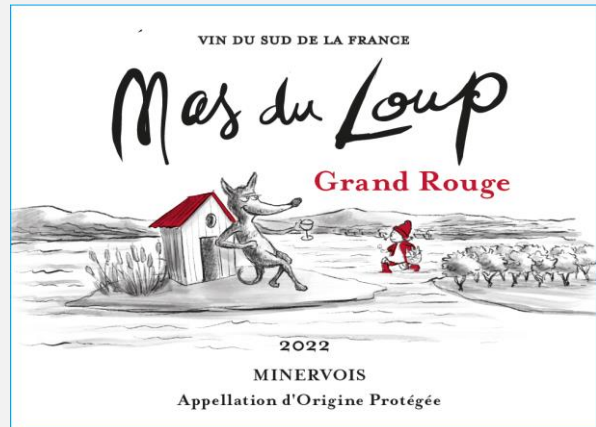


Before our time, the Languedoc region was covered by water right up to the slopes of the Montagne Noire. These retreated and sales shaped the landscape to create aeolian basins, the largest of which can be found in the Minervois region. Mas du Loup lies at the heart of this appellation zone. It takes its name from the "Loup" parcel, famous for having been home to the same animal long ago.



GRAPE VARIETIES

45% Syrah, 30% Grenache, 15% Cinsault, 10% Carignan

Appellation:

Minervois – Appellation
d'Origine Protégée
Vin Biologique



VINIFICATION

De-stemmed harvest and traditional vinification for Syrah and Grenache. Vatting for 20 days. Carbonic maceration for Carignan. Blending is carried out at the end of malolactic fermentation.



CHARACTERISTICS OF THE VINEYARD

Sol:	sandstone soils and stony terraces
Age of the vineyard	22-55 years old
Pruning	Cordon de Royat
Density of plantation	4400 plants/ha
Harvest	mecanical
Average yield	40hl/ha
Elevation	130 - 220m
Climate	Mediterranean

Ageing

40% of the wine is then aged in American oak barrels for 10 months.



TASTING NOTES

Colour:

Beautiful, deep, rich color.

Nose

The nose reveals aromas of blackcurrant, violet and blackberry, evolving towards notes of cocoa and sweet spices.

Palate

Generous on the palate, well-balanced and fruity. A silky, dry, full-bodied wine with pronounced fruit aromas, tart fruit, apple and cedar notes, and a mineral finish nuanced by crisp tannins.

Food & wine pairing:

Serve between 15-17C, with grilled red meats such as prime rib or duck breast, or dishes like Osso bucco or poulet basquaise. Some cheeses may also accompany it.

Cellaring

In optimal conditions, for 6 to 10 years.



CHARACTERISTICS OF THE WINE

Alcohol:	14.0%
Residual sugar	1 g/l
Total acidity	3,7 g/l
pH:	3.9