



15 ANS D'ÂGE

Appellation Maury Contrôlée



Grape varieties: 90 % black Grenache
5 % Maccabeu
5 % Carignan

Analysis: Acquired alcohol 16,06 %
Residual sugar 103 g/l
Acidity 3,6 g/l (H²SO⁴)
ph 3.4

Soil types: Broken down shale and black marl, oriented south.

Winemaking techniques: Manual harvest. The fruit is de-stemmed. Extra alcohol is added (mutage) directly onto the fruit, then the whole is allowed to steep for 30 days in order to extract the aromas and polyphenols from the grapes, ensuring a nice balance of fruit, alcohol and sugar.

Aged: Aged for one year in glass demijohns outside, then for 14 years in 350-hectolitre oak casks. This special ageing technique is part of the Mas Amiel signature, which slowly transforms the fruity aromas into more developed hints of dry fruit and walnut.

Production: 15 000 bottles

Tasting notes: Deep amber robe with strong copper tints. Intense aromas of fig jam and chocolate on the nose with highlights of cumin and Virginia tobacco. On the palate, this wine is powerful and changeable with hints of dried fig and velvety tannins that give way to an astonishing chocolaty crystallised orange finish.

Best food matches: This powerful, velvety wine is served with the best cigars or as a liqueur. Open an hour before serving. Decant and enjoy at 15° C.