

MA
MAS AMIEL



PERFECT MATCH

This 28-year-old wine displays remarkably youthful characteristics and promises to be very long keeping. Best with Comté cheese or desserts based on chocolate and dried fruits.

VINS DOUX OXYDATIFS

MILLESIME 80'

AOC MAURY

GRAPE VARIETY

90 % Grenache noir – 5% Macabeu – 5% Carignan

ANALYSIS

Acquired alcohol 16,66 %

Residual sugar 100 g/l

Acidity 4,07 g/l (H₂SO₄)

Ph. 2,95

SOIL TYPES

Broken down shale and black marl, oriented south.

WINEMAKING TECHNIQUES

Manual harvest. The fruit was de-stemmed. Extra alcohol was added (mutage) directly onto the fruit, then the whole was 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 27 years in 350-hectolitre oak casks. This very long ageing technique is part of the Mas Amiel signature, and enables the wine to acquire very mature body and aromas.

PRODUCTION

5 000 bottles

TASTING NOTES

Tile-red with coffee-coloured tints. Intense aromas of powdered chocolate and fresh fig with refreshing hints of peppermint. Full of surprises on the palate, starting with the no-nonsense, powerful attack, followed by its remarkable acidity for a wine so old. Hints of fresh fig and walnut come through, set against a perfect balance of alcohol, sugar and acidity.

Open an hour before serving, decant and enjoy at 15° C.

www.masamiel.fr

MAS AMIEL, 66 460 Maury, France - T +33 468 29 01 02. E contact@lvod.fr