

**MA**  
MAS AMIEL

VINS DOUX OXYDATIFS

## 10 ANS D'ÂGE

AOC MAURY



### PERFECT MATCH

Smooth and elegant, this Maury is an absolute must with Chocolate. Pairs more unusually with the finest game. Decant to serve at 14°C.

### TERROIR

Broken down shale and black marl, facing South.

### GRAPE VARIETY

90% Grenache Noir  
5% Macabeu  
5% Carignan

### VINE CONDUCTING

Land maintenance by regular ploughing and compost utilisation. The vines are between 15 and 35 years old. The rendering is about 18hl/ha with a vine density of 3500/4000 root/ha.

### VINIFICATION

Extra alcohol is added 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.

### PICKING

Hand-picking the last week of September and the second week of October. Double manual sorting of the grapes on vibrating table, destemming and light treading. 15 – 18% alcoholic potential picking.

### AGEING

Aged for one year in glass demijohns outside, then for 9 years in 350hL oak casks.

### DEGUSTATION

Deep mahogany robe with a number of earthenware tints. Powerful notes of roasted coffee and crystallised cherries on the nose with a fresh mint highlight. Builds on the palate, revealing powdered cocoa and liquorice aromas to reach a balance of subtle tannins mellowed by time. Dominant walnut on the finish, which makes this Maury very long.

[www.masamiel.fr](http://www.masamiel.fr)

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