



# mas de carrat

## DÉCIDÉMENT 2021

APPELLATION	AOP LANGUEDOC
GRAPE TYPES	Syrah 60% - Grenache 25 % - Carignan 15%
ORIGIN	Saint-Drézéry - Growing area: hillsides with stony clay and limestone soil from the Quaternary period Average ages of vines: 25 years Planting density: 6400 rootstocks per hectare
VITICULTURE	Full tillage of the soil in rows and cavallons Hand-picked in 20 kg crates Yield: 35 hl per hectare
VINEMAKING	Plot-by-plot vinification De-stemming and slow crushing Wine made without the addition of SO2 Vatting: 10 to 35 days
STORAGE	1- 5 years
TASTING NOTES	Serving temperature 15°-17°C Garnet color, limpid and brilliant. Nice complexity, notes of leather, chocolate, ripe fruit, fig and pine. Lots of volume in the mouth. The material is supple, spicy with length. A vintage to enjoy on beef tataki, a charcuterie platter or to accompany all the flavors of Italian cuisine.

**Alcohol: 13,5% by vol.**  
**Capacity: 75 cl - 150 cl**