



mas de

carrot

JOSÉPHINE 2020

APPELLATION AOP LANGUEDOC SAINT-DRÉZÉRY

GRAPE TYPES Syrah 70 % - Grenache 30%

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 cavaillons
Hand-picked in 20 kg crates
Yield: 35 hl per hectare

WINEMAKING Plot-by-plot vinification
De-stemming and slow crushing
Wine made without the addition of SO2
Vatting: 20 to 30 days

WINE AGING 12 months + 12 months' bottle maturing.

STORAGE 1-10 years

TASTING NOTES Serving temperature 15°-17° C
Deep and shiny color.
Notes of undergrowth, cocoa and pepper. Lots of sweet spices cardamom, cinnamon.
Its flavors will go well with orange duck, roasted quail or good wood-fired grills.

Alcohol: 14,5% by vol.
Capacity: 75 cl - 150 cl