



mas de

carrat

Alcohol: 15% by vol.
Capacity: 150 cl

LE Puits du Loup

APPELLATION	AOP LANGUEDOC SAINT-DRÉZÉRY
GRAPE TYPES	Grenache 70% - Syrah 30 %
ORIGIN	Saint-Drézéry - Growing area: hillsides with stony clay and limestone soil from the Quaternary period Average ages of vines: 25 ans 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	16 months in French oak barrels that have already hosted several wines + 12 months' bottle maturing.
STORAGE	1-25 years
TASTING NOTES	Served at 15°-17° C This plot-selected vintage expresses its aromatic range of wood fire, incense and menthol with richness and ambition. The palate is particularly velvety with a hint of dark chocolate which reinforces the aromatic complexity of the wine. A perfect accompaniment for a well matured prime rib.