



mas de

# carrat

## JOSÉPHINE 2018

**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 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** 12 months + 12 months' bottle maturing.

**STORAGE** 1-10 years

**TASTING NOTES** Served at 15°-17° C  
Wonderful aromatic power. Notes of graphite, zan, cubeb pepper and blackberry. The palate is dense, full bodied and ambitious.  
A beautiful testimony of the terroir of St Drézéry and a perfect partner for a rack of lamb.

**Alcohol: 15% by vol.**  
**Capacity: 75 cl**  
**Bottles: 1 890**