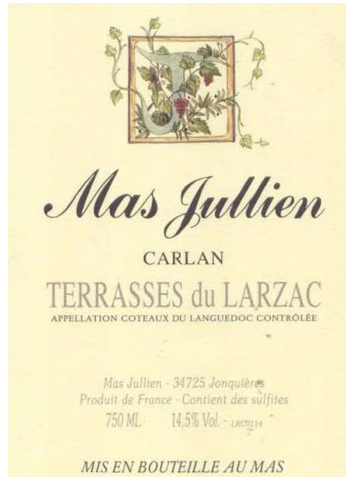


# Mas Jullien



## Mas Jullien Autour de Jonquières



### At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Carignan (40%), Mourvèdre (40%), Syrah (20%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From several parcels surrounding Jonquières
- **Soil Types and Compositions:** Limestone gravel
- **Vine Age, Training, and Density:** 35 years average age, oldest vines 75 years old, all trained in Gobelet and planted at 5,000-6,000 vines/ha.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September to early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in concrete and stainless-steel tanks. Cuvaison lasts c. 15-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12-24 months
- **Malolactic Fermentation:** Spontaneous, in barrel following alcoholic fermentation.
- **Élevage:** 24 months in neutral, 600-l demi muids and larger foudres.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Egg white fining, unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 30-40 mg/l free.

### In The Glass:

Both rugged and refined, tenacious and supple, with a harmony of elements that suggests great cellaring potential, this wine is the estate's most serious. It will undoubtedly reveal increasingly complex pleasures over the next two decades at least. For its complexity, profound terroir expression, visceral pleasure, and long age-ability, we wager that there are few greater values for serious red wine to be found in all of France than Mas Jullien.