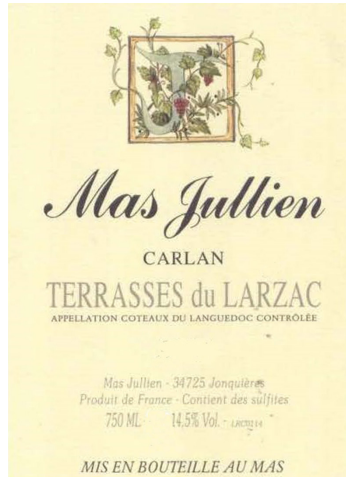


# Mas Jullien



## Mas Jullien Cuvée Carlan



### At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Grenache (50%), Carignan (30%), Cinsault (15%), Syrah (15%)
- **Average Annual Production:** 5,000 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From an east-facing site on slopes surrounded by forests
- **Soil Types and Compositions:** Schist, sandstone, iron
- **Vine Age, Training, and Density:** 45 years average age, oldest vines 75 years old, all trained in Gobelet and planted at 4,500-8,000 vines/ha.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, late September to mid October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in concrete tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel following alcoholic fermentation.
- **Élevage:** 14-16 months in neutral, 600-l demi muids.
- **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:

Unlike the rest of Olivier's holdings, which are planted on predominantly limestone soil, "Carlan" features schist, sandstone, and iron, and is planted at 240 meters above sea level. Though "Carlan" is made using the same traditional, unhurried methods as the estate's other reds, it shows a softness of structure that make a nice contrast to the limestone spines of the other two wines.