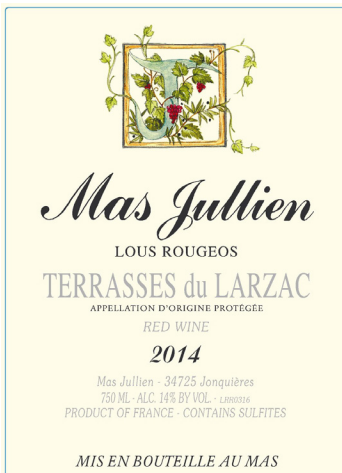


# Mas Jullien



## Mas Jullien Los Rougeos



### At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Carignan (50%), Syrah (40%), Grenache (10%)
- **Average Annual Production:** 6,000 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 a high-altitude (450 m), southwest-facing sloped parcel near the village of Saint Privat.
- **Soil Types and Compositions:** Limestone
- **Vine Age, Training, and Density:** 40 years average age, trained in Gobelet and planted at 5,000-8,000 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:

Lous Rougeos (Occitan for “Les Rougeots”) is Olivier’s highest-altitude vineyard. It is fermented and aged identically to Carlan above, but given its different altitude, exposition, and cépage, the final wine is an altogether different beast. Olivier has always loved and respected Carignan for its particular affinity to the soils and climate of this part of the Languedoc, and for its ability to express profound minerality. This is a don’t-miss wine for those curious to see just how much finesse and verve a genius grower can coax out of a great terroir in the Languedoc.