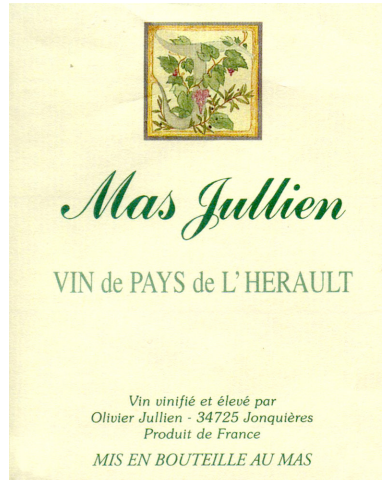


Mas Jullien



Mas Jullien Blanc



At a Glance:

- **Appellation:** IGP Vin de Pays de l'Hérault
- **Encépagement:** Cargignan Blanc (70%), Chenin Blanc (30%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From several scattered parcels on the Larzac plateau
- **Soil Types and Compositions:** Limestone
- **Vine Age, Training, and Density:** 40 years average age, trained in Gobelet and planted at 4,500-8,000 vines/ha
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Carignan ferments spontaneously, Chenin with selected yeasts, both in neutral, 600-l demi muids.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous in barrel following alcoholic fermentation
- **Élevage:** 12 months in neutral, 600-l demi muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, cellulose filtration
- **Sulfur:** Applied at harvest, racking, and bottling; c. 50-60 mg/l free.

In The Glass:

The entrancing white wine of Mas Jullien attests to the complex and exceptional qualities that can be expressed by the local grape Carignan Blanc when tied to Chenin Blanc. It will age gracefully while developing a large palette of nuance and silky texture that is rarely seen in even the most exalted of appellations known for their white wines.