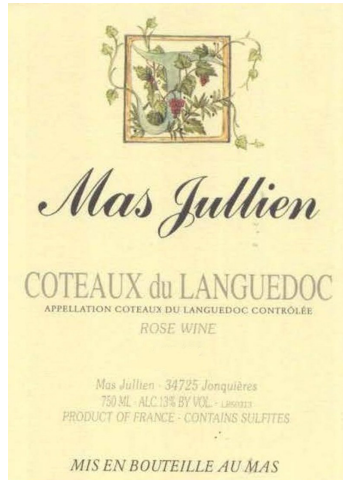


Mas Jullien



Mas Jullien Rosé



At a Glance:

- **Appellation:** DOC Coteaux du Languedoc
- **Encépagement:** Carignan, Cinsault, Mourvèdre
- **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:** 15 years average age, trained in Gobelet and planted at 4,000-5,000 vines/ha
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Spontaneous fermentation in stainless-steel tanks following total destemming and a short maceration
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, cellulose filtration
- **Sulfur:** Applied at harvest, racking, and bottling; c. 50 mg/l free.

In The Glass:

This is a saignée rosé made from juice that is bled off the skins of red grapes from Jullien's vineyards on the Terraces du Larzac. Truly a wine of terroir, this is the one of the most structured rosés we see each season, a somewhat wild wine of deep, earthy complexity that does beautifully at the table with virtually any grilled fare.