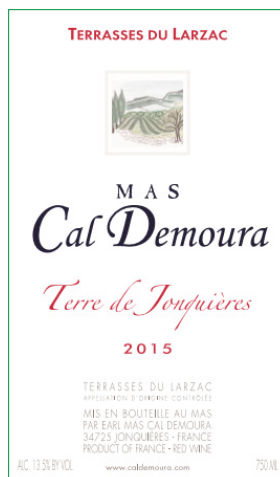


Mas Cal Demoura



Terre de Jonquières



At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Syrah (30%), Carignan (25%), Cinsault (20%), Mourvèdre (15%), Grenache (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 8 ha of vines spread throughout Jonquières and Saint Felix
- **Soil Types and Compositions:** Limestone gravel and limestone-clay
- **Vine Age, Training, and Density:** 35 years average age, trained in Gobelet (except Grenache, which is trained in Cordon de Royat) 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 partial destemming, wine ferments spontaneously in concrete and stainless-steel tanks. Cuvaision lasts 20-35 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** Each variety ages separately for 12 months in demi muids (15% new) and neutral foudres followed by 4 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 25 mg/l free, c. 45 mg/l total.

In The Glass:

Previously known as L'infidèle, this wine is the historic cuvée of Jean-Pierre Jullien. It is a blend of all the regional grapes – Grenache, Syrah, Mourvèdre, Cinsault and Carignan. The Goumards make choices in the vineyard and in the cellar that will emphasize finesse and freshness in this bottling, allowing for full expression of the fruit.