

Les Murettes, red 2019

Hot stones - Amphora - Deep

AOP Côtes du Roussillon, 14 %Vol

Grape

Dominant Mourvèdre,
Carignan, Syrah and
Grenache

Soil and climate

Terraced vineyard on Calce
terroir Limestone and shale soil
Plots of old vines surrounded
by garrigue



Vinification and ageing

Yield : 25 hL/ha
Plots selection
Hand-picked harvest at phenolic maturity
Destemming
24h cold pre-fermentation maceration
Fermentation with temperature control
Daily manual punching down (2 then 1 per
day)
Vatting for 3 weeks
Pneumatic pressing
10 months barrel and amphora ageing

SO₂ total

< 40 mg/L



Tasting

Dep red Red
berries in jam, hot stones, light wood
aroma, cocoa
Silky tannins
Ventilated 1 hour then serve at 16°C

Wine and food pairing

Game / matured meat
Fresh smoked tofu pasta

Laying down

Peak 2024 - 2026
Cellaring potential 12 years

