

DOMAINE DU MAS DES ARMES
IGP HERAULT



PRESENTATION

Marc and Régis Puccini, farmers in soul (but in cultures far removed from the grapevine) and passionate in wine; started a nice adventure by taking over this vineyard, located on Aniane's lands where hatch so much famous wines... The two brothers, under modest manners, verily sometimes discreet, show a large ambition of excellence for their domain.

Fifteen grape varieties make up the palette of "Mas des Armes" including 7 white grapes and 8 red grapes which, associated with the large diversity of soils can guarantee a large complexity of wines.

TASTING

The colour is dark ruby red with black lights. The aromatic complexity is intense and needs to breathe to reveal cedar, moka, black olive tapenade and dried fig notes.

These aromas are heightened by a floral and original balsamic notes. The opulent intense attack in the mouth evolves towards velvety and peppery sensations. The finish reveals an unexpected lightness.

FOOD PAIRINGS

Braised fillet of bull with 5 pepper sauce. Civet of venison with thym blossom. Saddle of hare stuffed with cepes.

Jancis Robinson : 16/20

TECHNICAL INFORMATION

Location : Aniane is situated in a couple of kilometers in the northwest of Montpellier.

Soils : oligocene and Brousses terroirs

Grape varieties :
60% of Syrah are completed by 40% Cabernet, located on old alluvial terraces. Those grapes are picked at extreme maturity.

Harvest : by hand followed by destalking and a meticulous selection.

Vinification :
The plots for this cuvée are vinified separately. Part of the Syrah is vinified with whole berries. After the free run, the wines age in oak barrel for 15 months.

Maturation : 1-year maturing in French oak barrels, bottle stabilizes the wine before it leaves the cellar.