



L'ÂME DES PIERRES 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

In the tradition of the great white wines in the world, this wine to laydown releases its Mediterranean typicity. Its volume, fat and roundness are well-balanced with the particular touch of freshness from Aniane.

Brilliant colour with green lights. The nose is expressive and concentrated on peach, Roussillon apricot and lime notes. You will feel on the palate toasted aromas with an ample attack and a great length. It got a potential for ageing.

FOOD PAIRINGS

Grilled seabass with white butter sauce, shellfish in spicy sauce, all type of quenelle and poultry.
The best partner: Crispy turbot with foie gras.

TECHNICAL INFORMATION

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

Soils : on yellow clay soils and the Sauvignon on alluvial deposit terraces.

Grape varieties :
Grenache blanc (40%),
Roussanne (30%),
Vermentino (20%)
Sauvignon (10%)

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

Vinification :
Direct pressing, racking and cold fermentation.

Ageing : mainly in new oak barrels and for a small part in stainless steel vats. 3 to 6-month ageing on lees.