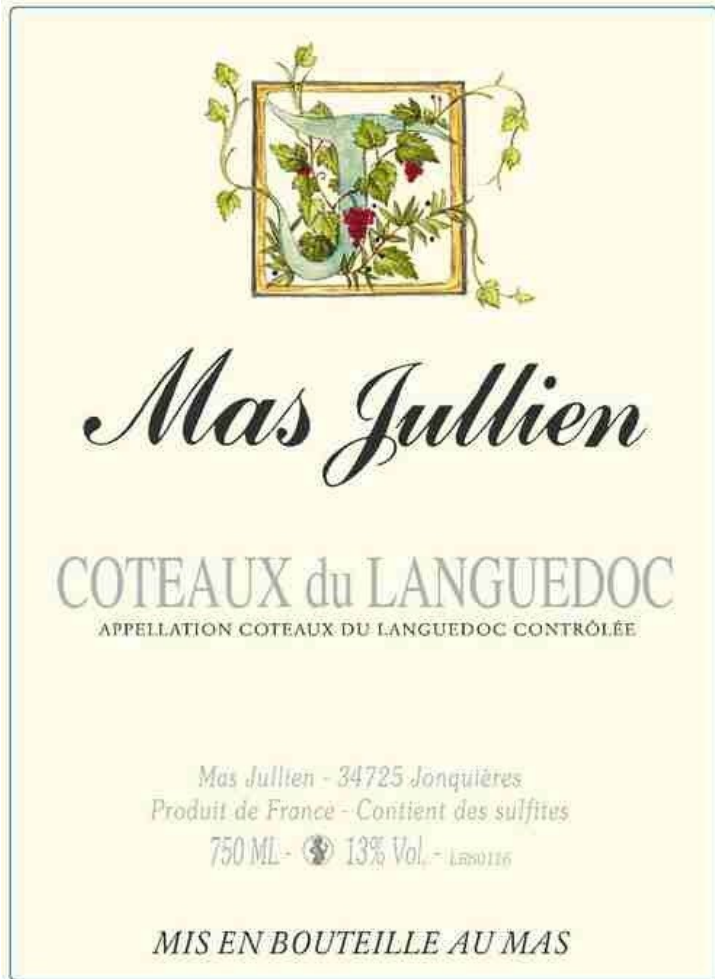


# Mas Jullien rose 2023



**Product price:**

**€120.00**

**Product features:**

Area: LANGUEDOC

Winemaker: Olivier Jullien

Vintage: 2023

Appellation: Languedoc

Color: pink

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: cinsault

**Product short description:**

Olivier Jullien: "*the Grail around which we have been revolving for a few years*"...

**Product description:**

**PRESENTATION OF MAS JULLIEN**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

**Mas Jullien rosé 2023 :**

**Olivier Jullien :** *The previous vintage flirted with "claret," which made the reputation*

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*of Languedoc wines in the 17th and 18th centuries. This year we maintain the intention, the structure, and the intensity but stretch it towards more length and elegance. A bit less vinous, a more vintage color, and a delicacy that contrasts with the roundness of its predecessor. Indeed, the rosé never wants to wear the same swimsuit twice... The eternal adolescent, the Peter Pan syndrome!!!*

**Technical sheet written by the domaine :**

**TERROIR:** Clay-limestone, pebbles on high terraces of Hérault, stony but deep soils to seek yields around 40 hl/ha. Sometimes we select a few rows from the same plot or just the first two vines at the edge of the vineyard; we sort of do our shopping!

**METHOD OF CULTIVATION:** Organic farming AB, integrated biodynamic practices, plowing, short pruning, thinning, manual harvesting.

**GRAPE VARIETIES:** 30% cinsault, 30% mourvèdre, 15% syrah, and 15% carignan.

Generally, the youngest vines are oriented towards this style of wine. The goal is to achieve the greatest possible fluidity, a balance based on lightness, while maintaining depth and length.

**VINIFICATION:** The plots or parts of vines are harvested separately. The grapes are placed in tanks, and the juice is bled after 12 to 24 hours. The "rest" is pressed and blended with the first juice. Static cold settling and fermentation tank filling with temperature control around 20/22°C..

**AGING:** In tank, on fine lees until February of the following year, then fining, filtration, and bottling in March to be sold in spring.

**TO BE ENJOYED WITH MANY GOOD FRIENDS, PEOPLE YOU DON'T KNOW,** to joke and get to know each other.