

# Mas Cal Demoura "Terre de Jonquieres" red 2023



**Product price:**

**€156.60**

**Product features:**

Area: LANGUEDOC

Winemaker: Isabelle et Vincent Goumard

Vintage: 2023

Appellation: Terrasses du Larzac

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 94/100

Cépage dominant: GSM (grenache, syrah,  
mourvèdre)

## **Product short description:**

**94/100 RVF.** This is the cuvée historic of Mas. A blend of the 5 major grape varieties of the region from the different terroirs of Jonquières. It is the winemakers who speak best about it: "*Terre de Jonquières is a culmination in our search for balance*".

## **Product description:**

**PRESENTATION OF MAS CAL DEMOURA**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

**Mas Cal Demoura Terrasses du Larzac Terre de Jonquières 2023, signed Isabelle and Vincent Goumard.**

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**RVF Guide to the Best Wines of France 2026** (Sept 2025): **94/100**. *We delve into the heart of the range with Terre de Jonquières, discovering the profound accuracy of the style: elegant, smoky, ample, with radiant fruits and soft tannins heralding a beautiful aging potential.*

**Technical Sheet written by the domaine:**

Blend of the terroirs of Jonquières, the cuvée historic of Mas (formerly called "L'Infidèle") is composed of five regional grape varieties. The texture is silky, the aromas are intense, carried by a tonic vibration. The balance between the maturity of the tannins, the mineral freshness of the terroir, the energy of the juicy fruit rich in flavors allows us to enjoy the balance of the vintage from the youth of the wine. Aging potential: 10-12 years.

**Grape Varieties:** Syrah 40% - Grenache 20% - Cinsault 15% - Mourvèdre 15% - Carignan 10%

**Yield:** 25 hl/ha

**Terroir:** The plots used for this cuvée cover 8 ha, composed equally of limestone pebbles and clay-limestone. The average age of the vines is 30 years. The climate is refreshed by northern winds from the Causse du Larzac, which contribute to the freshness of the wines and balance its Languedoc generosity.

**Farming & Harvest:** Organic farming (Qualité France certification - Bureau Véritas). Plowing, organic amendments, controlled grassing, mechanical weeding (intercep), short pruning (gobelet for the Carignans and part of the Cinsaults, gobelet palissé for the other plots except one Grenache in Royat cordon), green work (de-budding, leaf removal), no treatments based on synthetic molecules, biodynamic treatments. Manual harvesting, selection of grapes in the vineyard and on the sorting table in the cellar.

**Vinification & Aging:** Vinification using indigenous yeasts, destemmed harvest, fermentation in stainless steel and concrete tanks. Control of fermentation temperatures (starting around 15°C then gradually rising to 25°C).

Long macerations (20 to 35 days), punching down, and pump-overs. Malolactic fermentation on indigenous bacteria in stainless steel tanks.

Aging by grape variety and by plot, 12 months in demi-muids of 500 and 600 liters (15% new and 85% from 1 to 10 wines) and in oval foudres of 24 and 30 hl. Blending followed by an additional 4 months of aging in stainless steel tanks before bottling. Stabilization and clarification through time and cold.

**Tasting:** Terre de Jonquières presents itself with balance, generous and intense, yet refined, with a very pleasant youthful opening at this stage.

**Gastronomy:** Young with herb-grilled meats, tagines, tapenades, at maturity with game, stews, cassoulets, cheeses from the Massif Central (Cantal, St Nectaire).