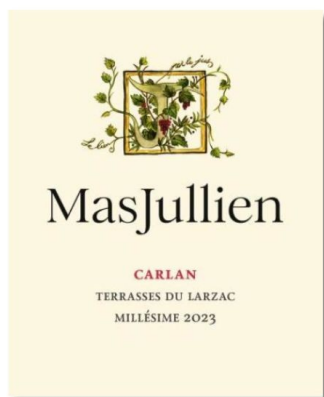


Mas Jullien "Carlan" red 2023 (3 bottles)



Product price:

€180.00

Product features:

Area: LANGUEDOC

Winemaker: Olivier Jullien

Vintage: 2023

Appellation: Terrasses du Larzac

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Cépage dominant: grenache

Product short description:

95/100 RVF. A unique place, a unique wine! Preserved from climatic extremes, this wine is of unwavering consistency. 2023 will be its penultimate vintage, as the winemaker has decided to integrate some of its vines into the neighboring cuvée Lous Rougeos starting from the 2025 vintage.

Product description:

PRESENTATION OF MAS JULLIEN
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Mas Jullien "Carlan" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 95/100. Engaging fruit and spicy notes on

a texture with fluid and fresh tannins, Carlan is the plot discovered in the Levant, at an elevation of 200m, with a subsoil of sandstone and schist. The result: you can feel the stone, the character of a fruit infused with notes of graphite, potpourri, and tapenade; a winning trio of minerality, fruit, and depth.

Comment from Olivier Jullien: *Very small harvest this year, it's a shame this plot is at its peak.*

Technical sheet written by the domaine:

THE INTENTION: Initially, only the magic and beauty of this place prevailed in the acquisition of this plot of land. Quickly, its uniqueness became evident, and the decision to maintain its production in its uniqueness and singularity became clear. A place like this is a bit like a powerful antenna connected to everything. Wine is a cosmic link, an interface between stone and infinity.

TERROIR: Here, two geological areas overlap, it's the balance point between sandstone and schist. A neutral zone where all essences can thrive. It's sand and sandstone, stone for sharpening knives, for making millstones, pure mineral! The exposure is also very important: only facing east, benefiting from the rising sun, this land avoids the last hot hours of the day. Finally, the final bouquet, 200 meters of elevation between the top and bottom of the plot, sprinkled with huge stones. A col out of category...

METHOD OF CULTIVATION: The same philosophy as for all the vines of the domaine, Organic farming AB, except here everything takes on unprecedented proportions (movements, wall construction, slope percentages, more intensive hoeing...). Sweat and muscle! A pause in this place is a moment of eternity, a simple and whole presence.

GRAPE VARIETIES: Grenache 55%, Carignan 30%, Cinsault 10%, Syrah 5%.

VINIFICATION: All gently, as usual, but here particularly so because the maturities sometimes take a long time to reach their optimum. The uniqueness of this terroir, which is very well and quickly tasted, leads us to delicately accompany the juices in their slow and progressive transformations. Lively, bright, slender, and persistent from the very first days.

AGING: Foudre for a little over a year. Bottling after 12 to 18 months.

TASTING: Very small harvest this year, it's a shame this plot is at its peak.

SERVICE: To be enjoyed slightly chilled and especially to be allowed to breathe in the glass and during the meal.

TO BE ENJOYED BLIND WITH CURIOUS FRIENDS AND/OR COMPLICE FRIENDS.