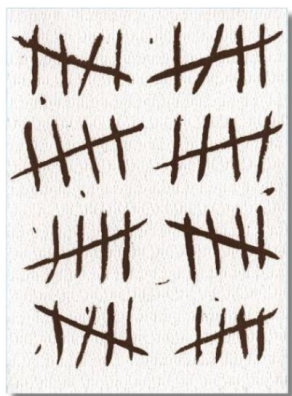


# Mas Jullien "Les Nouveaux Etats d'âme" red 2024



**Product price:**

**€162.00**

**Product features:**

Area: LANGUEDOC

Winemaker: Olivier Jullien

Vintage: 2024

Appellation: Vin de France

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: cinsault



*Mas Jullien*

## **Product short description:**

It took until the fortieth vintage to offer you some bottles of this cuvée... but the wait was worth it!

## **Product description:**

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

Comments on this

## **Mas Jullien "Les Nouveaux Etats d'âme" red 2024**

**Comment from Olivier Jullien:** *For my fortieth vintage, it's a return to the future, a backflip for the domaine and in the history of Languedoc winemaking. The opportunity to rediscover old vines of carignan and cinsault but also to bring together the new plantings of heritage grape varieties and some unique and rare finds. All vinified using whole-cluster fermentation like in 1985 and aged in clay jars and demi-muids. Totally hippie chic, very new wave, in Vin de France, of course!*

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**Technical sheet written by the domaine:**

**TERROIR:** Always places, thus journeys. A stroll through the hidden lands of Jonquières, its surroundings, and beyond. This freedom of terroirs and grape varieties leads us to choose the banner "Vin de France" to keep our spirit free and open to adventure and risks. Some plots are ancient wine-producing sites, others reveal a new world and a winemaking aspiration forgotten for ages. A parchment of diversity, an initiation to local culture.

**METHOD OF CULTIVATION:** All our vines are tended with the same care, the same rigor, the same love. Over the years, those that are still with us, despite their differences, achieve a level of expression and uniqueness that transcends eras and trends.

**GRAPE VARIETIES:** Vines planted with heritage grape varieties, all from the Mediterranean rim but also some rarities from elsewhere. Some cinsault, grenache, a few carignan and mourvèdre...

**VINIFICATION:** Always fluidity and elegance, the quest for brilliance and subtle mineral exploration. For these "new states of mind," we wanted to add the intensity of fruit and extract from the material. Fermentation in whole clusters, at the heart of the grain, at the northern limit of extraction and depth.

**AGING:** Just a few months to preserve the intensity of youth and the bouncing chaos of fermentation. Clay jars to welcome this infusion and harmonize the elements until bottling at Easter. I hope the bells will resonate in your palates...

**TASTING:** Vertical, sharing, boisterous, and voracious. A simple elixir, dangerous and loquacious, of garrigue juice and berries, the vibrant song of a rediscovered Languedoc, lively and open to the world.