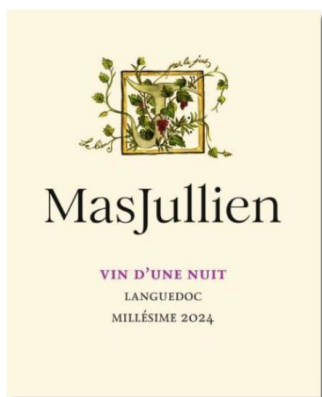


Mas Jullien "Vin d'une nuit" rose 2024



Product price:

€120.00

Product features:

Area: LANGUEDOC

Winemaker: Olivier Jullien

Vintage: 2024

Appellation: Languedoc

Color: pink

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: cinsault

Product short description:

92/100 RVF. 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 "Vin d'une nuit" rosé 2024:

Olivier Jullien: *This is an important wine, for its qualities of light and its temporality. We accept orange whites, oxidized, reduced, cloudy... sparkling reds with diaphanous colors and improbable aromas... We seek fruity, light wines to drink fresh, and yet we still struggle to consider rosé in its rightful place. Even though it remains the same, with "vin d'une nuit" I would like to redefine its center and enlarge*

its circumference, affirm the style of the domaine and name the choice: simply grapes that infuse overnight with the clusters before fermenting. The photograph of a vintage, a herbal tea of grapes. Forget the genre to better appreciate the content.

La Revue du Vin de France (K. Valentin, June 2025): 92/100. *A rosé for the table, colorful, textured, rich, and flavorful. With great humility and ripe fruit, it presents itself young. Refreshing, slightly tannic, dynamic, mineral, with a spicy background, it has a serious finish. One does not expect Olivier Jullien to produce rosé. And yet, his rosé excels in elegance. The winemaker has made the discovery of high-altitude terroirs with privileged exposures his trademark. Playing with the Mediterranean climate, he produces wines that defiantly challenge time. The rosé is no exception. Young, it presents a nature that seems simple at first glance, yet one can sense in the textured unfolding of its material the promise of a radiant evolution.*

Technical sheet written by the domaine:

TERROIR: Clay-limestone, pebbles on high terraces of Hérault, stony but deep soils aiming for 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, 20% carignan, and 20% old varieties.

We do our shopping throughout the vineyard, whether from old vines or younger plots. 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 off after 18 to 24 hours. The "rest" is pressed and blended with the first juice. Static cold settling and fermentation tank 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.

TASTING: This is an important wine, for its qualities of light and its temporality. We accept orange whites, oxidized, reduced, cloudy... sparkling reds with diaphanous colors and improbable aromas... We seek fruity, light wines to drink fresh, and yet we still struggle to consider rosé in its rightful place. Even though it remains the same, with "vin d'une nuit" I would like to redefine its center and enlarge its circumference, affirm the style of the domaine and name the choice: simply grapes that infuse overnight with the clusters before fermenting. The photograph of a vintage, a herbal tea of grapes. Forget the genre to better appreciate the content.

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