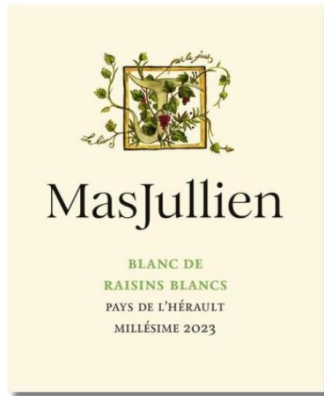


Mas Jullien "Blanc de raisins blancs" white 2024 (3 bottles)



Product price:

€147.00

Product features:

Area: LANGUEDOC

Winemaker: Olivier Jullien

Vintage: 2024

Appellation: IGP Pays d'Hérault

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: carignan blanc



Product short description:

Unfortunately too rare, one of the great whites from the south, the result of a perfect match between grape variety and terroir... with the immense experience of Olivier Jullien on top of that!

Product description:

PRESENTATION OF MAS JULLIEN
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Mas Jullien "Blanc de raisins blancs" white wine 2024

Comment from Olivier Jullien: *The whites surprise us more each year. Their uniqueness shines well beyond our borders. Blind tastings baffle all enthusiasts, the feedback is crazy, matching the surprise. While we await the official recognition of whites in the Terrasses du Larzac appellation, the style is asserting itself, the balances are tightening, and the freshness in youth rivals the complexity of*

evolution over time. A few new grape varieties...

Technical sheet written by the domaine:

TERROIR: A multitude of plots on limestone gravel near the red wine terroirs (selection of areas with slightly higher percentages of clay and marl). There are white wine lands in Jonquières and a bit in Saint Privat!

METHOD OF CULTIVATION: Once again, it is observation, independence of mind, and a global vision that dominate our work. Organic farming AB, biodynamic practices, homemade compost, mineral treatments and plant maceration, plowing, cover cropping, short pruning, heart bud removal, thinning if necessary, manual harvesting, successive sorting. The vine must seek the rarest minerals and trace elements deep down, with other actions serving "just" to preserve the purity of the plant-mineral balance.

GRAPE VARIETIES: Old vines of white carignan (55%), chenin (30%), grenache blanc (10%), various grape varieties (5%).

VINIFICATION: Gentle and progressive pressing of whole or slightly crushed grapes, static cold settling with separate racking of each plot, fermentation in demi-muids with temperature control, stirring in relation to the balances of the vintage.

AGING: Generally on fermentation lees in demi-muids for a relative duration of one year. Then, bottling in early summer or during the second autumn after fining and filtration. The choice of demi-muids, origins, drying, manufacturing, and volumes receive particular attention.

TASTING: The whites surprise us more each year. Their uniqueness shines well beyond our borders. Blind tastings baffle all enthusiasts, the feedback is crazy, matching the surprise. While we await the official recognition of whites in the Terrasses du Larzac appellation, the style is asserting itself, the balances are tightening, and the freshness in youth rivals the complexity of evolution over time. A few new grape varieties...

SERVICE: Best enjoyed young if you appreciate the subtlety of a mineral water, wait a few years for floral and spicy flavors to develop. After about twelve years, the aromatic and taste expressions can be of great intensity and originality without reference. You can decant just before serving around 10/12°C or let the wine unfold over the minutes.

TO BE ENJOYED ALONE (a bit every day after work or while preparing dinner), sometimes a FRIEND drops by and stays for dinner.