

Mas Jullien "Vin d'une nuit" rose 2025



Product price:

€114.00

Product features:

Area: LANGUEDOC
Winemaker: Olivier Jullien
Vintage: 2025
Appellation: Languedoc
Color: pink
Unit Price: 15-20 €
Size: 75cl
organic or not: biodynamic and organic certified
agriculture
Cépage dominant: cinsault

Product short description:

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 2025

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.

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.