

Mas Cal Demoura Terrasses du Larzac "Terre de Jonquières" red 2024



 Mas Cal Demoura

Product price:

€162.00

Product features:

Area: LANGUEDOC

Winemaker: Isabelle et Vincent Goumard

Vintage: 2024

Appellation: Terrasses du Larzac

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Alcool: 14

Product short description:

This is the cuvée of the Mas. A blend of the 5 major grape varieties of the region from the different terroirs of Jonquières. It is the winemakers who express it best: *"Terre de Jonquières is a culmination in our search for balance"*.

Product description:

PRESENTATION OF MAS CAL DEMOURA
+ ALL ITS OTHER WINES IN STOCK

Mas Cal Demoura Terrasses du Larzac Terre de Jonquières 2024, signed Isabelle and Vincent Goumard.

Technical Sheet written by the domaine:

Blend of the terroirs of Jonquières, the historic cuvée of Mas (formerly called "L'Infidèle") is composed of five regional grape varieties. The texture is silky, the aromas are intense, carried by a tonic vibration. The balance between the maturity of the tannins, the mineral freshness of the terroir, the energy of the juicy fruit rich in flavors allows us to enjoy the wine's balance from its youth. Aging potential: 10-12 years.

Grape Varieties: Syrah 40% - Grenache 20% - Cinsault 15% - Mourvèdre 15% - Carignan 10%

Yield: 25 hl/ha

Terroir: The plots used for this cuvée cover 8 ha, composed equally of limestone pebbles and clay-limestone soils. The average age of the vines is 30 years. The climate is refreshed by northern winds from the Causse du Larzac, which contribute to the freshness of the wines and balance their Languedoc generosity.

Farming & Harvest: Organic farming (Qualité France certification - Bureau Véritas). Plowing, organic amendments, controlled grass cover, mechanical weeding (intercep), short pruning (gobelet for the Carignan and part of the Cinsault, gobelet trained for other plots except one Grenache in Royat cordon), green work (de-budding, leaf removal), no treatments with synthetic molecules, biodynamic treatments. Manual harvesting, selection of grapes in the vineyard and on the sorting table in the cellar.

Winemaking & Aging: Vinification with indigenous yeasts, destemmed harvest, fermentation in stainless steel and concrete tanks. Control of fermentation temperatures (starting around 15°C then gradually rising to 25°C).

Long macerations (20 to 35 days), punching down, and pump-overs. Malolactic fermentation with indigenous bacteria in stainless steel tanks.

Aging by grape variety and by plot, 12 months in demi-muids of 500 and 600 liters (15% new and 85% from 1 to 10 wines) and in oval foudres of 24 and 30 hl. Blending followed by an additional 4 months of aging in stainless steel tanks before bottling. Stabilization and clarification through time and cold.

Tasting: Terre de Jonquières presents itself in perfect balance, generous and intense, yet refined, with a very pleasant youthful opening at this stage.

Gastronomy: Young with herb-grilled meats, tagines, tapenades; at maturity with game, stews, cassoulets, cheeses from the Massif Central (Cantal, St Nectaire).