

Mas Cal Demoura "L'Etincelle" dry white 2025



Product price:

€162.00

Product features:

Area: LANGUEDOC

Winemaker: Isabelle et Vincent Goumard

Vintage: 2025

Appellation: IGP Saint Guilhem le Désert

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Product short description:

A very beautiful southern white, with added freshness thanks to the predominant chenin and its exemplary minerality. Tiny production, a bottle that will age beautifully (10 years).

Product description:

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

Comments on this

Mas Cal Demoura L'Etincelle dry white 2025 signed by Isabelle and Vincent Goumard:

Technical Sheet written by the domaine:

A blended white wine primarily composed of Chenin, which gives it exceptional freshness for a southern wine. A lot of character and intensity thanks to low yields that enhance the mineral expression of the limestone pebble terroir.

Grapes: Chenin - Grenache Blanc - Carignan blanc - Roussane - Viognier - Muscat - Petit Manseng

Yield: 23 hl/ha

Terroir: The plots used for this cuvée cover 2 ha, on soils of limestone pebbles. The average age of the vines is 25 years. The climate is cooled by northern winds from the Causse du Larzac, which contribute to the freshness of the wines and balance their Languedocian generosity.

Farming & Harvest: Organic farming (Quality Certification France - Bureau Véritas). Plowing, organic amendments, controlled grassing, mechanical weeding (intercep), short pruning, green work (de-budding, leaf removal), no treatments based on synthetic molecules. Manual harvesting, strict sorting of grapes in the vineyard.

Vinification & Aging: Gentle pneumatic pressing, temperature control during fermentation, no malolactic fermentation to maintain freshness and fruit. Aging for 30% in barrels (Chenin, Roussane, and Grenache blanc). The blend is then aged in stainless steel tanks before bottling. Climate-controlled cellars.

Tasting: L'Etincelle offers a brilliant fruitiness, supported by beautiful freshness. The Chenins are in great shape, flavorful and dynamic, happily welcoming generous Grenaches and fresh, mineral Carignans, very elegant. Roussane, Viognier, and Petit Manseng add an extra touch of complexity to perfect the harmony.

Gastronomy: Aperitif, shellfish (langoustines, scallops with ginger), baked fish (sea bream, bass with fennel), raw fish (sushi and sashimi), duck breast with peaches, asparagus, creamy goat cheeses (Pélardons). At maturity: white meats, monkfish à l'armoricaine.