

Mas d'Amile Terrasses du Larzac



Montpeyroux 2017

Surprisingly pale and transparent. Very pure fruit on the nose – soprano-flute notes. Lavender dust. Touch of beef tartare. Tang and spice and even a tug of bitterness under the sweetness. Nepeta mintiness. Resolves itself seamlessly with food. In fact, it's one of those wines that is so good with food that it almost seems to melt into whatever you are eating. This bottle belongs, unquestionably, on the table.

17 pts- Tamlyn Currin, Jancis Robinson Journal, May 2021

The 2017 Montpeyroux offers up a deep and complex nose of fruitcake, black raspberries, hung game, garrigue, beautiful soil tones, a touch of dried eucalyptus and a deft framing of cedary oak. On the palate the wine is pure, full-bodied, focused and soil-driven, with a lovely core of fruit, ripe tannins and excellent focus and grip on the long, complex and very classy finish. This deserves a few years in the cellar to blossom more fully. Fine juice.

91+ pts- John Gilman, View from the Cellar, November-December 2020

Montpeyroux 2015

A blend of 60% Grenache, 20% Syrah and 10% each Carignan and Mourvèdre, Mas d'Amile's 2015 Languedoc Montpeyroux is a silky, medium-bodied red that shows just how fine this limestone-based, high-altitude AOP can be. Cherries and raspberries pick up hints of sandalwood and licorice, framed by softly dusty tannins and a long finish.

90 pts- Joe Czerwinski, The Wine Advocate, May 2019