



MAS D'AMILE VIEUX CARIGNAN

certified organic

This domaine began with Amélie d'Hurlaborde inheriting a 2.5-acre parcel of old Carignan from her grandfather. The descendant of a Spanish immigrant, grandpa was a lifelong grower and a tough old bird who had wanted a grandson. Instead, he got Amélie, so he gave her the masculine nickname of Amile. She made her first wine from that little parcel of Carignan in 2007 in his garage.

VINEYARD



- Site:** Terrasses du Larzac, in the far uplands of the Mediterranean plain, right at the base of the Massif Central and the Causse du Larzac (an unreal limestone karst plateau where Roquefort has its appellation for cheese).
- Elevation:** The Carignan parcels grow just outside of Montpeyroux at 420 feet above sea level. The village sits in the shadow of Mt Saint Baudille, which stands at 2,782 feet and marks the start of the Massif Central. Diurnal shifts are extreme (nighttime temperatures dropping by 68F isn't uncommon).
- Soil:** Limestone rubble.
- Vines:** Two parcels of less than 4 acres planted in the 1930s although normally just the larger plot of just over 2 acres used for this wine. Vines face due south.
- Harvest:** Hand harvested.
- Varieties:** Carignan, an historic Languedoc grape, long prized for the color and acidity it can bring under torrid conditions and its ability to withstand drought. Until recently, it was dismissed in favor of the "ameliorating" variety of Grenache, Mourvèdre and Syrah.

CELLAR

- Vinification & Aging:** Destemmed, light pressing, spontaneous and traditional fermentation (not carbonic). Aged in neutral Burgundian barrels for up to 18 months.
- Profile:** The essence of Languedoc: soaring aromatics, spice, garrigue. An elegant wine with length that is best decanted.
- Production:** 400 six-pack cases.