



MAS D'AMILE LE PETITOU

certified organic

In 2007 Amélie d'Hurlaborde inherited a 2.5-acre parcel of Carignan, circa 1930, 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 version of her name: Amile. She made her first wine from that little parcel in his garage and named her domaine accordingly.

VINEYARD

- Site:** Terrasses du Larzac, in the far uplands of the Mediterranean plain, right up against the base of the Massif Central and the Causse du Larzac (an unreal limestone karst plateau where Roquefort cheese has its appellation). The consequent diurnal shifts in temperature can be radical—dropping by as much as 68F in the night.
- Soil:** The name *Montpeyroux* refers to a rocky mound. The soils here are dense limestone with some marl and clay (the old Carignan parcel is the furthest south from the village and the Causse, and has the richest soil, but that is relative).
- Vines:** From various old plots growing around the wind-swept village of Montpeyroux, all certified organic. Grapes are hand harvested by the family early in their maturity for freshness.
- Varieties:** Grenache (60%) with Syrah and Carignan.

CELLAR

- Vinification & Aging:** Destemmed, short maceration. Raised in vat for 9 months. Minimal SO₂ addition, typically 25 mg/l (lower even than Demeter's maximum level for what it classifies as natural wines).
- Profile:** Intense aromatics. Rich with licorice and tapenade in a long, lean, tension-filled profile. Refreshingly low alcohol and very Mediterranean. *Petitou* means little one: the label was designed by Amélie's daughter and son when they were six and four, plus this cuvée is the most recent in the domaine's range.
- Production:** 1,250 six-pack cases.

