



## MAS D'AMILE MONTPEYROUX

certified organic

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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.

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### 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). Mt Baudille dominates Montpeyroux's viewscape. 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 and grapes are hand harvested by the family in the morning.
- Varieties:** Grenache (60%) with roughly equal parts Carignan, Mourvèdre, and Syrah.

### CELLAR

- Vinification & Aging:** Destemmed, light pressing. Aged in neutral oak barrels, 600L *demi-muids*, and one *foudre* for 12 months. Minimal SO<sub>2</sub> addition.
- Profile:** Elegant, dense, savory and deliciously long. Best decanted.
- Production:** ~600 six-pack cases.
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