

# Mas d'Amile

## Terrasses du Larzac



### Montpeyroux 2020

*The 2020 Montpeyroux from Amélie d'Hurlaborde is an excellent wine in the making, coming in at 13.5 percent octane in this vintage. The wine is crafted from a cépages of sixty percent grenache, twenty percent syrah and ten percent each of mourvèdre and carignan, with all of the vines old and many dating back to the 1930s. The farming is organic and the bunches are destemmed, with the wine raised all in older oak, in a mix of barrels, demi-muids and a single foudre. The wine's stunning bouquet in 2020 is deep and vibrant, offering up scents of dark berries, eucalyptus, smoked meats, a superb base of stony limestone, coffee, distant bonfire, lavender and just a whisper of cedary oak from the older casks. On the palate the wine is full-bodied, focused and complex, with superb depth of fruit, excellent soil signature and grip, ripe, buried tannins and excellent balance on the long and classy finish. This is really a superb bottle of wine! [emphasis added]\_2025-2045.*

**92+ pts-** John Gilman, View from the Cellar, September-October 2025

*Black plum, cherry and dried grass open on the nose. The palate leads with grippy tannins that lean into red currant, cranberry and forest floor. This is a hearty red blend with a justified long finish. Pair this with Cornish hen, Montreal-steak-seasoned meats and tofu. Drink now through 2035.*

**91 pts-** Reggie Solomon, Wine Enthusiast, November 2024