

## pudding Wine (with CG)

Jack Mansell

**Wine:** Maury Vin Doux Naturel

**Producer:** Vineyard Mas Amiel

**Year:** no year stated but described as aged for 6 years, one in glass demijohn followed by 5 years in oak.

**%:** 16% Vol

**Cost:** **Cepage:** virtually 100% grenache noir

**Price & Available in UK from:** Bought in France at 11 Euros each (approx £7.50) but the “aged 10 years” version is available from Bancroft and Everywine at £11- £12 bottle

### Tasting Notes:

It is a sweet red, made roughly along the same lines as Port. Strength and is drunk in France either as an aperitif or a digestif. Maury is a tiny appellation in the Pyrenean foothills.

Mas Amiel Maury 6 ans d'âge: This is 80% Grenache, the balance being Syrah and Mourvèdre. This is made in a very traditional fashion, aged in glass demijohn for one year, before then going into barrel which is not topped up; the end result is a wine in the oxidative style. It has a delightful, caramel-rosewood hue, and a nose of great finesse, revealing notes of toffee, caramel, burnt embers, rose petals and treacle. Surprisingly light on the palate, elegant, with fresh and expressive toffee-fringed flavours. Absolutely packed with character. Very good indeed. 16.5+/20

- Mas Amiel is a 180-hectare property comprised 70% of steep hillsides. For more than 200 days per year, the wind blows on average 60 kilometers per hour! It has sun for 260 days per year.
- Soils are predominantly slate and schist, which yields 10-25 hl/h, depending on the parcel.
- Mas Amiel vinifies approximately 60 different cuvees for about 10-15 different wines each vintage. Each terroir and cépage is dealt with individually.
- Mas Amiel is completely dedicated to organic agriculture, and harvests in multiple passes over a one and one-half month period. This results in wines with a Chateau d'Yquem-like selectivity and quality.