



Château Mas Neuf

Cote Rôtie 2012

Made in collaboration with the famous producer from Northern Rhone, Francois Villard, this wine, balanced and harmonious, is a sincere expression of the terroir of Cote Rôtie.

Appellation:	Cote Rôtie
Soils:	Shale/quartz gravel.
Varieties:	Syrah (100%)
Yield:	20 hl/ha
Production:	4,000 bottles
Viticulture:	Responsible farming. Care in the vineyard: Disbudding, rebiochage, selective thinning of leaves. Hand harvest.
Vinification&ageing:	20 to 30 days of fermentation on the skins after destemming and crushing in concrete tanks. Maturation for 16 months in barrels that have been used for wines from Bordeaux classified growths (Smith-Haut-Lafitte, Lafite-Rothschild, Pape Clément).
Alcohol (%vol):	13
Total acidity (gH₂SO₄/l):	3,38
PH:	N/A
Total SO2 (mg/l):	58
Tasting:	The bouquet is characterized by dark fruits (blackcurrant and blackberry), with hints of pepper. In the mouth the wine is superbly nervous and full-bodied in mid-palate. The spices and black fruit linger. The finish reveals fine tannins with slightly saline mineral hints.
Ideal with:	Roast duck, veal cutlet or hare. Venison, beef, rack of lamb.