



## Mas St Louis

### C.N.P. 'Arpents des contrebandiers' 2012

Les arpents des contrebandiers (smugglers), from old vines planted near a river arm used a century ago by smugglers, is a châteauneuf of splendid fruit, finesse and power. Absolutely delicious! And incredible value!

<b>Appellation:</b>	Châteauneuf du pape
<b>Soils:</b>	rocks, pebble stones and sand in the la Crousroute lieu-dit.
<b>Varieties:</b>	75% Grenache, 10% Mourvedre, 10% Syrah and 5% Cinsault
<b>Yield:</b>	20 hl/ha
<b>Production:</b>	12,000 bottles.
<b>Viticulture:</b>	<b>Responsible farming.</b> Work of the soil. Hand harvest. Meticulous selection of the grapes.
<b>Vinification&amp;ageing:</b>	The grapes are de-stemmed and then crushed before being pumped into traditional concrete tanks. The wine is vinified in cement vats and aged in both demi-muids and tank for 12 months.
<b>Alcohol (%vol):</b>	14
<b>Total acidity (gH<sub>2</sub>SO<sub>4</sub>/l):</b>	3,21
<b>PH:</b>	N/A
<b>Total SO<sub>2</sub> (mg/l):</b>	83
<b>Tasting:</b>	Aromas of spice, dried flowers and strawberry jump from the glass. The spicy, kirsch filled wine is complemented by liquorice, pepper and plum in the finish. Medium-bodied richness. Made in a balanced, lightly textured, elegant style.
<b>Ideal with:</b>	This wine is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed dishes, sausage, grilled meats, barbecue and cassoulet. It is also good with Asian dishes, hearty fish courses like tuna, mushrooms, cheese, pasta, eggplant and tomatoes.