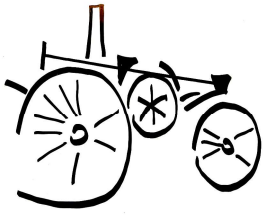


# Mas Théo



## Griffon - 2014

Appellation : vin de France

**Grapes variety** : 90% Syrah, 7% Grenache, 3% Mourvèdre

**Planting** : 4400 vine stock/ha, between 25 and 40 years

**Yield** : 30 hl/ha

**Vineyard** : terroir of les Granges Gontardes « bois des mattes »

**Ground** : rolled pebbles

**Altitude** : 150 m

**Orientation** : plateau

**Driving system** : royat cordon with trellising

**Harvest** : manual over-maturity for the Syrah



**Vinification**: traditional at 22 ° C in concrete tank. 20 days maceration

**Yeasts** : indigenous

**Filtration** : no

**Maturing** : 12 months in barrels for 2/3 of the wine then 24 months in bottles before marketing

**Potential aging** : 10 to 12 years

**Labeling** : organic wine certified by Ecocert FR-BIO-01 and biodynamic grapes certified by Demeter



**Production** : 8 000 bottles / available in Magnum

**Sulphites** : 69 mg / L total

**Alcohol** : 14,5 % vol.

**Wine characteristics** : a rich and powerful nose that combines aromas of ripe red fruits, prunes and sweet spices. On the palate we can smell with pleasure this aromatic complexity.

This powerful and robust wine with soft tannins is round and harmonious. The finish is long with notes of vanilla.

**History of the name** : the Griffon is a tool used to work the land to eliminate weeds but also to aerate and invigorate the life of the soil.



**To match with** : lamb tajine, mushroom tournedos, lamb puff pastry, game (deer, venison), buffalo with foie gras sauce, boar stew...

**Service temperature** : 14°C



Mas Théo

Laurent CLAPIER Vigneron Paysan

LES CAVES CATHÉDRALES

2620 route Belvédère 26130 Saint Restitut - France

+33 (0)6 18 32 27 11 – [contact@caves-cathedrales.fr](mailto:contact@caves-cathedrales.fr)

