



MAS DE JULES ORGANIC SYRAH CARIGNAN

SKU: FRMJOSC

At the end of the 80's, Thierry and Pascal Julien decided to take over the family wine business and immediately convert to organics, with the aim of preserving the environment, the soil and health. At this time they were real pioneers of organics, which was still viewed as being of marginal interest at best. Located in Saint-Bauzille-de-la-Sylve, 30 minutes from Montpellier, the vineyards offer a panoramic view of the Languedoc landscape. The vines are located in the middle of the garrigue on a clay-limestone soil and are cultivated in harmony with nature, without using weedkillers, synthetic products or chemical fertilizers. The wine making process is an extension of the work in the vineyard. No commercial yeast, no enzyme, no added tannin, no fermentation activator... All chemistry is banished. SO² is well below the limits imposed in organic farming.

Syrah 70% Carignan 30%, carbonic maceration in stainless steel vat. An incredibly moreish red wine bursting with ripe, juicy plum and blackberry fruit accented with notes of dark chocolate and meaty spice. Soft and round and with a huge amount of complexity and character for the price

