# Sub be france

# MAS DES MONTAGNES

# Classique

# **AOP COTES DU ROUSSILLON VILLAGES**



### **LABEL**

High Environmental Value Level 3 certification



### **GRAPE VARIETIES**

Syrah, Grenache, Carignan



### **TERROIR**

Facing the Mont Canigou, the highest peak of the western Pyrenees, in the villages of Caramany, Latour de France and St. Martin de Fenouillet. The vines are planted on hillside terraces. The soils are rich: schist, limestone, gneiss and granite.



### **WINE MAKING**

The different grape varieties are fermented separately in temperature-controlled, concrete vats at between 22 and 25° C. Daily pumping over is done to preserve the freshness and the fruity aromas of the grapes.



### **TASTING NOTES**

Vivid, deep crimson in color with typical Grenache raspberry jam aromas. On the palate, the key word is elegance rather than power, the altitude and diverse soils of the Roussillon vineyards are noticeable in the fine tannic structure which defines this wine's character.



### SERVICE TEMPERATURE

18°C



## **FOOD AND WINE PAIRING**

Grilled lamb chops with thyme, grilled entrecote.



CÔTES DU ROUSSILLON

VILLAGES

geril, propriétais



