



VELOURS ROUGE

2022

IGP COTES CATALANES

Cépages

Grenache (old vineyard) and Syrah

Terroir

Horizontal alluvial terraced soils dating back to the quaternary (alt. 35m). The top 2 meters of soil are composed of round silica pebbles, deposited on clay bedrock. The soils are exposed to windy conditions, and generous amounts of sunlight (more than 260 days per year) and are located near from the Mediterranean

Vines work and winemaking

Weeding done by plough, no chemical fertilizers are used, organic crops and methods. Manual disbudding and leaf-removal. Cold fermentation, 30 days of maceration at max 25°C. Pipeages. In stainless steel tanks until bottling.

Only manual harvesting

Bottled: on January 16, 2022

Production: 5,000 bottles of 75cl

Tasting notes

The color of this wine is like a jewel, an intense black garnet. The first nose is mysterious, full of promise and complexity, before opening on liquorice and black olive. The mouth is fascinating, firm, ample, fleshy, it reveals on the palate black fruits and a skilful blend of roasted spices... a wine to keep and enjoy...

Suggested food pairing

A delight with a shoulder of lamb with rosemary or to accompany tagliatelle with artichoke cream and black olives. Perfect on duck breast with blueberry sauce and roast veal from the Pyrenees.

Ageing: 10 years and more

The Story : this very emblematic wine is inspired by the former Marie-Pierre's profession and passion, the performing arts: Theater Dance, Music with a red velvet stage curtain. He is also the favorite of famous artists!



MAS BAUX

Serge & Marie-Pierre Baux
Voie des Coteaux
66140 Canet-en-Roussillon-Fr
+33 (0)468 802 504
contact@mas-baux.com
www.mas-baux.com