



# LOULOU

2022 – without added sulfites  
IGP COTES CATALANES

## Cépages

100 % Syrah

Yield : 35 hl/ha

## Terroir

High terraces and horizontal alluvial soils dating back to the quaternary, with the top 2 meters composed of round Aeolian silica stones amassed in clay mud and deposited on a clay bedrock. Located near from the Mediterranean. Soils are exposed to windy conditions, creating aeolian stones, little rain and generous amounts of sunlight (more than 260 days per year).

## Winemaking and maturing

Upon their arrival at the cellar, grapes are sorted, and stems are removed, then they are crushed using pneumatic equipment. The fruit is held at between, maximum fermentation temperature of 20°C. 3 days maceration. Fermentation ends in liquid phase.

**Bottled:** on January 15<sup>th</sup>, 2023

**Production:** 5,000 bottles of 75cl

## Tasting notes

Slightly brick ruby colour.

On the nose, notes of paprika, piperade and sweet spices.

The mouth is faithful to the aromatic perceived on the nose, it is fluid, easy and presents refined tannins...

## Suggested food pairing

To discover as an accompaniment to a tandoori chicken or a chickpea salad with cumin.

Gourmet wine that will accompany all the moments of happiness but particularly the plates of fine charcuterie, tapas, salads... To serve fresh. (13°C)

**Just a little story about it...** LOULOU was created 6 years ago on the occasion of Louise's birth, of our first granddaughter. We wanted a light, easy-drinking, festive wine!



## MAS BAUX

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