



SOLEIL ROUGE

2020 – 12 months french oak barrel-ageing
IGP CÔTES CATALANES

Cépages

Mourvèdre, Syrah

Yield : 25 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 (altitude 35m). Located approximately 4km from the Mediterranean Sea. The soils are exposed to windy conditions, creating Aeolian stones, little rain and generous amounts of sunlight (more than 260 days per year).

Manual harvesting

Winemaking and maturing

Upon their arrival at the cellar, the grapes are sorted and stems are removed, then they are crushed using pneumatic equipment. The fruit is held at between 7°C and 10°C. Maceration.

Aged in oak barrels for 12 months.

Bottled : May 2022

Production : 4000 bottles of 75cl and 300 Magnums

Tasting notes

Intense fine ruby color, purple reflections

Superb and complex nose, open on caramelized red fruits, scents of the garrigue, sweet spices and lambskin.

The palate is seductive and feminine, delicate, tasty with refined tannins.

Food pairings

Perfect with lamb shank with honey and thyme, roast veal in milk, or pumpkin velouté with slivers of roasted chestnut.

Ageing : 10 to 15 years



MAS BAUX

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