

Mon Ma

# MON Grenache 2020

“With MON/MA range, you will enjoy MY know-how combined with the expression of Languedoc soils. You will discover traditional varietal from South of France grown and vinified according to MY method to make a pleasurable wine to become a dream wine meanwhile respecting the Earth.”

*Jean-Claude Mas*

All MON/MA wines are bottled in our “Flûte gothique” – Winner of the “Formes de Luxe Awards 2022” in Monaco.



## GRAPES

100% Grenache Noir  
**Appellation** : IGP Pays d'OC



## CHARACTERISTICS OF THE VINEYARD

**Soil type**: clay and limestone on a lagoon bed  
**Age of the vineyard**: 20-year-old  
**Pruning**: Guyot simple  
**Average yield**: 60hl/ha  
**Density of planting**: 4000 plants/ha  
**Harvest**: mechanical  
**Elevation**: 20 meters  
**Climate**: Mediterranean



## CHARACTERISTICS OF THE WINE

**Alcohol**: 13.5 %  
**Residual sugar**: 2 g/l  
**Total acidity**: 3.1 g/l  
**pH**: 3.75



## VINIFICATION

Destemming of the grapes. Fermentation for 4 days, with a maximum temperature of 28°C. Traditional maceration for 10 days. We use stainless steel and cement vats. The first presses are partially added to the cuvée then the malolactic fermentation take place in barrels.

**Ageing**: 25% of the wine is aged for 5 months in American (80%) and French (20%) oak barrels.



## TASTING NOTES

**Colour**: bright red colour with purple shades.  
**Nose**: complex with blackberries aromas, violet, sweet spices, and vanilla.  
**Palate**: well balanced, generous, and supple. Final note is toasty.  
**Food & wine pairing**: best served at 16-17°C with grilled red meats, pasta dishes and soft cheeses.  
**Cellaring potential**: 3-5 years in good storage conditions.