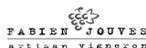

Vin de France

LES AGUDES



Winery: Mas del Perié

Vigneron: Fabien Jouvès

Varietal: Sauvignon Blanc/ Chenin Blanc

Region: Cahors, France

Vineyard/ Winemaking Info:

biodynamic

10-20 year old vines

hand harvested and selected

native yeast only

unfiltered & unfinned

Clay & limestone soil

Whole bunch fermentation for 10 days

6 months ageing in concrete & inert barrel

Tasting notes:

honeyed tropical fruits balance perfecting with bright citrus

super delicious French white ~

perfect as your first bottle of the evening!

awesome with oysters and those hard to pair with salads!

Mas de Périé has been in the family for 4 generations and was passed on to Fabien Jouvès just over 10 years ago. His intention was to become a doctor & to leave the family business behind. After all, his family had been selling off their juice in bulk so why continue. But something drew him back and instead of becoming a doctor for humankind, he became a doctor of vine-kind. The process of returning the vineyards to their natural state began as soon as he took the reins. Fabien has converted the vineyards to biodynamic farming and has also turned his attention to rejuvenating the family's native varieties like Jurançon Noir.

Mas de Périé is located on the Haut Plateau which is SW of Cahors in Trespoux Rassiels, a small village located along the chalky plateau - the top terrace and highest elevation of the Cahors AOC. The soil here is complex clay and Quercy limestone - a brilliant white tufo style of limestone that is soft and very permeable.

The vineyards are managed biodynamically - the fruit is handpicked - only native yeast and inert vessels are used for fermentation - So2 is used sparingly if at all - the resulting wine is not fined or filtered.

These are vital, fresh wines - they are alive!
