



CLOS ASTELIA

2016

« Wine offers boundless generosity, and this is what we grow ». Located between Montagnac and Villeveyrac, Astelia wines are the result of a harmonious symbiosis between an extraordinary region to produce grapes, a passion for the vine, the respect of grapes during winemaking and the art of blending and aging : it's Jean-Claude Mas' style. « Vineyard, the House, the cellar, the bottle, my daughters Astrid, Elisa, Apolline and Estelle are ASTELIA. In 1998, my very first wine is a Cabernet Sauvignon-Syrah: then with twenty years of experience and learning from the land, the vineyard and the climate of the Languedoc, I can say that : Languedoc is the land of the best Cabernet sauvignon. This wine is first of all the result of a part of dream which embrace my passion, a symbol for "the Rural Luxury" »

Grape varieties : 55% Cabernet Sauvignon, 45% Syrah.
Pays d'Oc – Indication Géographique Protégée



Vineyard profile

Soil type: Limestone with gravels and clay.
Age of the vineyard: 24-year-old for Cabernet and 29-year-old for Syrah.
Pruning : Cordon de Royat
Harvests : partly manual and partly mechanical
Average yield : 45 hl/ha
Density of planting : 4400 plants/ha
Altitude: 80-120 m
Climate: Mediterranean



Wine characteristics

- Alcohol: 14.5 %
- Residual sugar : 1.5 g/l
- Total acidity : 3,2 g/l
- pH: 3,7



Vinification process

Destemming. Syrah and Cabernet are vinified separately. Fermentation under controlled temperature (24/28°C max) with selected yeasts. 3 deballasting during the first third of fermentation. Post-fermentation maceration with 2 daily pumping-over. Malolactic fermentation in barrel then blending. 30% is aged in American-oak barrels, and 70% in French-oak-barrel (new barrel/ one and two-year-old barrels)



Tasting notes

Colour: intense red ruby with purple hints.
Nose: Elegant and complex with ripe black fruits (blackcurrant), spices, liquorice and vanilla aromas.
Palate: very good balance, fine tannins and persistent final taste, with ripe wild berries, spices and chocolate touch.
Food pairing: Best served at 17°C with red meat, duck fillet, roasted ham, or a lamb mechoui.