



Chateau Mazane - 2022

Terroir

This single vineyard of fifty years in one piece (22 Acres) consists of three main varieties with a predominance of Grenache . It stretches over the plateau of scrubland ideally located between the terraces of the l'Ouvèze (tributary of the Rhone) and Dentelles de Montmirail constitutes outcome pebbles soil debris of Dentelles de Montmirail and clay.

Varietal blend

60% Grenache noir

30% Syrah

10% Mourvèdre

Method of vinification

Traditional vinification.

Matured in vats (70%) and oak casks (30%)

Tasting note

Deep, intense hue. Aromas of fresh black fruit and grilled herbs. On the palate, the richness of the tannins harmonizes with the smoothness of the wine. The finish is long, with spice aromas, licorice. A typical wine from the specific terroir called "Les Garrigues".

To dry by

Between 1 and 10 years.

Serve at a temperature of 16°C.

To dry with

It will match very well red meats and cheeses.

www.vignobles-alain-jaume.com