

Mas Belot 2016 Coteaux du Languedoc

WineWise Code	FBE-MBE16
Country	France
Region	Languedoc
Color	Red
Alcohol by Volume	13.67
Acidity	3.24
Residual Sugar	0.2
Closure	Natural Cork
Annual cases produced	475
Varieties	60% Grenache, 40% Syrah
Maceration Notes	Cold maceration for 72 hours at 8°C
Pumpover or Punchdown?	Rack and return and pump over with aeration during the first four days of fermentation
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	12 days for grenache, 9 days for syrah at temperature control between 20-22°C
Aging method	Stainless Steel 100%
Aging duration (months)	12
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	None
Malolactic	Yes
Added Sulfur	Yes, 75 total / 38 libre
Vineyard Name	Vignoble Belot
Soil Type(s)	Calcareous, Granite
Elevation (meters)	125
Vineyard Aspect	South
Vine age (years)	11 years Grenache, 13 years syrah
Vine Yields hl/ha	45
Farming practices	Conventional
Grape Picking	Hand-harvested

WineWise Wine Notes:

An especially limpid and pure expression of Grenache underpinned with Syrah's darker tones. Spicy and easy- drinking, this offers no resistance on its descent through the gullet!

WineWise on Mas Belot:

It is a few vintages since we have worked with this fine producer, but we were entirely compelled by the quality and value of his current offerings. Lionel and Karine Belot run the estate started from scratch by Lionel's father in 1985. He had the vision to see a good future in the hard-scrabble clay-and-limestone soils of the parcels he bought. The estate was expanded in 1997 with the purchase of a lovely nearby property called Le Tendon which was then replanted, mostly to international varieties. For the moment, we have chosen to bring in two different red wines made from traditional southern varieties.



Notes from the Producer:

Set at the foot of the magnificent Fontjun mountain pass, near the ancient royal forest of Bousquet, Le Tendon is more than just a vineyard, it is a haven of peace steeped in history. It is said that Louis XIV stayed here during the royal hunt, whilst passing through the Languedoc. I've been pursuing this activity that I love for 20 years now, working in a region where the climate is favourable for wine growing. I've been guided and helped by Jacques, my father, a highly-committed man who was convinced that great wines could be made in Languedoc. I took over the domaine in the early 2000s, adapting lutte raisonnée (sustainable agriculture) methods so that the vines and the terroir could really express themselves.

