

Mas Belot 2015 "Les Mouleyres" (St. Chinian)

WineWise Code	FBE-MOU15
Country	France
Region	Languedoc
Color	Red
Alcohol by Volume	14.81
Acidity	3.04
Residual Sugar	0.0
Closure	Natural Cork
Annual cases produced	1250
Varieties	60% Syrah, 30% Grenache, 10% Mourvèdre
Pumpover or Punchdown?	Pumping over the cap is performed twice daily to get the best possible extraction
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	25 days for Grenache and 36 days for Mourvèdre and Syrah at temperature controled between 22 to 24 °C
Aging method	New Barrique 50%, Used Barrique 40%, Stainless Steel 10%
Aging duration (months)	10
Filtered?	No
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	1 month on Syrah only
Malolactic	Yes
Added Sulfur	Yes, 69 total / 31 libre
Vineyard Name	Vignoble Belot
Soil Type(s)	Calcareous, Granite, Gravel
Elevation (meters)	225
Vineyard Aspect	West
Vine age (years)	30 years Mourvèdre / 27 years Grenache / 16 Syrah
Vine Yields hl/ha	40
Farming practices	Conventional
Grape Picking	Hand-harvested

Notes from the producer:

Harvest in green is performed in Spring for a better bunch selection. Parcel selection is applied during the harvest and wine making is traditionnal.

A very delicate mix of the Languedoc varietals, a full body, with a touch of licorice framed by well softened tannins.



WineWise Notes:

This mid-range wine offers an absurd amount of class for the money. Dominated appropriately by the high- toned, floral aspects of Syrah, its fruit is sweet but structured, and the 12-month passage in used barrels has left its judicious mark, too. In short, what you have here is a wine of real breed for the price of a daily quaffer.

