

# MAS AMIEL

Maury

www.masamiel.fr

France

Languedoc  
Roussillon

## OVERVIEW

Mas Amiel has been the region's front-running estate for decades. But recently, the best took a turn for the even better. Olivier Decelle, a new owner with fresh capital and a passionately committed team headed by oenologue Stéfan Gallet is taking up where Charles Dupuy left off and, beginning in 2000, coaxing from the earth and crafting in the cellar incredible base wines that will set new standards for Appellation Maury. Exclusively Biodynamic practices are now used in the vineyards.

**Varieties:** Grenache, Muscat, Carignan, Syrah's.

**Total Acreage:** 320 acres

**Average Production:** 35,000 cases.



## WINES

### Mas Amiel Maury Vintage 375ml 2009 — 91 points Wine Advocate

A vin doux naturel rouge. 100% Black Grenache. Hand harvested, temp controlled fermentation, fortification added halfway thru. Macerates for 15-20 days. Ages 10 months in tank w/o oxygen then bottled.

### Mas Amiel Muscat Rivesalt 2008 — 91 points Wine Advocate

80% Small Grape Muscat, 20% Muscat of Alexandria. Hand harvested, halfway thru temp controlled fermentation, fortification waqs added. The wine aged 6 months on the lees in the tanks. Unfined, unfiltered. Serve chilled with desserts.

### Mas Amiel Cuvee Speciale 10 year — 90 points Wine Advocate

A vin doux naturel oxydatif. 90% Black Grenache, 5% Macabeu, 5% Catignan. Hand harvested, destemmed, must fortified then 30 day maceration. Aged a year in glass demijohns outside, then aged 9 years in large oak casks. Try with Foie gras, venison or duck with a berry sauce, chocolate. Holds a month after opening.

## ACCOLADES

### NV Mas Amiel 10 Ans d'Age Cuvee Speciale

**90 points**

"Mas Amiel's classic, non-vintage renditions of Maury keep getting better for the price, first off because the genre remains a challenge to sell and the estate wants to make an impressive price:quality statement, but also simply because the younger wines – such as the current batch of nv Maury 6 Ans d'Age that I recently tasted – are now based entirely on wine harvested and vinified since the aspiring and inspired new team took over here in 1997. This elegant wine redolent of roasted chestnuts, toasted pralines, dried cherries, and cocoa powder is smooth and polished on the palate, retains a lovely, refreshing brightness and finishes with superb subtlety of flavor and sweetness. There are many more things one can serve this with, though, than chocolate desserts – one simply needs to experiment. Given the price of a bottle, and since it will remain fresh for months after opening, there is no excuse! Olivier Decelle and his winemaker Stephane Gallet at Maury's (if not Roussillon's) best-known wine address continue to offer excellent dry red values to accompany their vast assortment of sweet wines." **Wine Advocate #178 Aug 2008**

"What cellar and vineyard manager Nicolas Raffy put on the tasting table for me this year represented the most consistently high quality I have yet enjoyed from this longtime benchmark Roussillon estate." **David Schildknecht eRobertParker.com #195, Jun 2011**



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