

Le Mas de Mon Père 'Tu M'Intéresses' 2021

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Merlot, 22% Cabernet Franc, 8% Malbec, 8% Grenache Noir, 2% Cinsault

Average Vine Age: Merlot (30 years), Cabernet Franc (30 years), Malbec (30 years), Grenache Noir (5 years), Cinsault (5 years)

Altitude: 790 feet (240m)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: The grapes are hand harvested, and each variety is fermented separately in stainless-steel tanks. For the Cabernet Franc, Malbec, Grenache Noir, and Cinsault the grapes are whole cluster fermented for 10-14 days and then pressed. The juice is transferred back to stainless-steel tanks to finish fermentation. For the Merlot, a first passage is done in the vineyard and approximately 35% of the ripest clusters are harvested. The grapes are de-stemmed and fermented whole berry with 1 pump over a day in stainless-steel vats. De-vatting on the 5th day with only the free run juice retained. A second passage is done, 4 to 6 days after the first passage, to harvest the remaining Merlot. The whole clusters are put into the same stainless-steel tanks with the fermenting free run juice from the first passage. The whole clusters and free run juice ferment together for 10 to 14 days, after which the whole clusters are de-vatted and pressed, and the press wine is blended with the free run wine. All fermentations begin spontaneously, utilizing only the naturally occurring indigenous yeasts. Blending of the 5 varieties occurs after the completion of malolactic fermentation.

Maturation: Aged 7 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.56

Total SO2: 25ppm



Le Mas de Mon Père 'M Comme Je Suis' 2020

Region: Languedoc

Appellation: Malepère AOP

Grapes: 50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc

Average Vine Age: Merlot (31 years), Cabernet Sauvignon (18 years), Cabernet Franc (26 years)

Altitude: 220m (720 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes are hand harvested and separately fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. Depending on the variety, the grapes are pressed after 10-14 days and the juice finishes fermentation in tank. Blending of the 3 varieties occurs after the completion of malolactic fermentation.

Maturation: Aged a total of 18 months; 12 months in large neutral barrels and 6 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfiltered and unfiltered.

pH: 3.77

Total SO2: 30ppm



Le Mas de Mon Père 'M Comme Je Suis' 2019

Region: Languedoc

Appellation: Malepère AOP

Grapes: 50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc

Average Vine Age: Merlot (30 years), Cabernet Sauvignon (17 years), Cabernet Franc (25 years)

Altitude: 220m (720 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: The grapes are hand harvested and separately fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. Depending on the variety, the grapes are pressed after 10-14 days and the juice finishes fermentation in tank. Blending of the 3 varieties occurs after the completion of malolactic fermentation.

Maturation: Aged a total of 18 months; 12 months in large neutral barrels and 6 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfiltered and unfiltered.

pH: 3.78

Total SO2: 32ppm



Le Mas de Mon Père 'Cause Toujours' 2021

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Malbec

Average Vine Age: Malbec (30 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: A first passage is done in the vineyard and approximately 25% of the ripest clusters are harvested. The grapes are de-stemmed and fermented with 1 pump over a day in stainless-steel vats. De-vatting on the 5th day with only the free run juice retained. A second passage is done, 4 to 6 days after the first passage, to harvest the remaining grapes. The whole clusters are put into the stainless-steel tanks with the fermenting free run juice from the first passage. The whole clusters and free run juice ferment together for 10 to 15 days, after which the whole clusters are de-vatted and pressed. The juice from the press is put back into tank with the free run juice to complete fermentation. Only naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged 7 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.72

Total SO2: 26ppm



Le Mas de Mon Père 'Cause Toujours' 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Malbec

Average Vine Age: Malbec (31 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: A first passage is done in the vineyard and approximately 35% of the ripest clusters are harvested. The grapes are de-stemmed and fermented whole berry with 1 pump over a day in stainless-steel vats. De-vatting on the 5th day with only the free run juice retained. A second passage is done, 4 to 6 days after the first passage, to harvest the remaining grapes. The whole clusters are put into the stainless-steel tanks with the fermenting free run juice from the first passage. The whole clusters and free run juice ferment together for 10 to 15 days, after which the whole clusters are de-vatted and pressed. The juice from the press is put back into tank with the free run juice to complete fermentation. Only naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged 7 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfined and unfiltered.

pH: 3.64

Total SO2: 26ppm



Le Mas de Mon Père 'Quitte ou Double' Blanc 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Chasan, 20% Sauvignon Gris, 10% Sauvignon Blanc, 10% Chardonnay

Average Vine Age: Chasan (30 years), Sauvignon Gris (10 years), Sauvignon Blanc (10 years), Chardonnay (15 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: The grapes are harvested together and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees with 50% going into barriques and 50% in stainless-steel tanks for fermentation. Alcoholic fermentation begins naturally using only the naturally occurring indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation.

Maturation: Aged 50% in barriques and 50% in stainless steel for 6 months. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfined and unfiltered.

pH: 3.37

Total SO2: 27ppm



Le Mas de Mon Père 'Tu M'Intéresses' 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Merlot, 20% Malbec, 10% Cabernet Sauvignon, 10% Grenache Noir

Average Vine Age: Merlot (30 years), Malbec (30 years), Cabernet Sauvignon (18 years), Grenache Noir (4 years)

Altitude: 790 feet (240m)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: The grapes are hand harvested and separately fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. Depending on the variety, the grapes are pressed after 10-14 days and the juice finishes fermentation in tank. Blending of the varieties occurs after the completion of malolactic fermentation.

Maturation: Aged 7 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.69

Total SO2: 32ppm



Le Mas de Mon Père 'Red de Toi' 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Merlot

Average Vine Age: Merlot (40 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: A first passage is done in the vineyard and approximately 35% of the ripest clusters are harvested. The grapes are de-stemmed and fermented whole berry with 1 pump over a day in stainless-steel vats. De-vatting on the 5th day with only the free run juice retained. A second passage is done, 4 to 6 days after the first passage, to harvest the remaining grapes. The whole clusters are put into the stainless-steel tanks with the fermenting free run juice from the first passage. The whole clusters and free run juice ferment together for 10 to 15 days, after which the whole clusters are de-vatted and pressed. The juice from the press is put back into tank with the free run juice to complete fermentation. Only naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged 7 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfined and unfiltered.

pH: 3.66

Total SO2: 25ppm



Le Mas de Mon Père 'Tu M'Intéresses' 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 80% Merlot, 20% Malbec

Average Vine Age: Merlot (22 years), Malbec (30 years)

Altitude: 220m (720 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The grapes are hand harvested and separately fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. Depending on the variety, the grapes are pressed after 10-14 days and the juice finishes fermentation in tank. Blending of the 2 varieties occurs after the completion of malolactic fermentation.

Maturation: Aged 6 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfined and unfiltered.

pH: 3.7

Total SO2: 26ppm



Le Mas de Mon Père 'Cause Toujours' 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Malbec

Average Vine Age: Malbec (30 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 33 hl/ha

Winemaking: The grapes are hand harvested and fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. The grapes are pressed after 10 days and the juice finishes fermentation in tank.

Maturation: Aged 8-12 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.75

Total SO2: 29ppm



Le Mas de Mon Père 'Quitte ou Double' Blanc 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Chasan, 20% Sauvignon Gris, 10% Sauvignon Blanc, 10% Chardonnay

Average Vine Age: Chasan (30 years), Sauvignon Gris (10 years), Sauvignon Blanc (10 years), Chardonnay (15 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

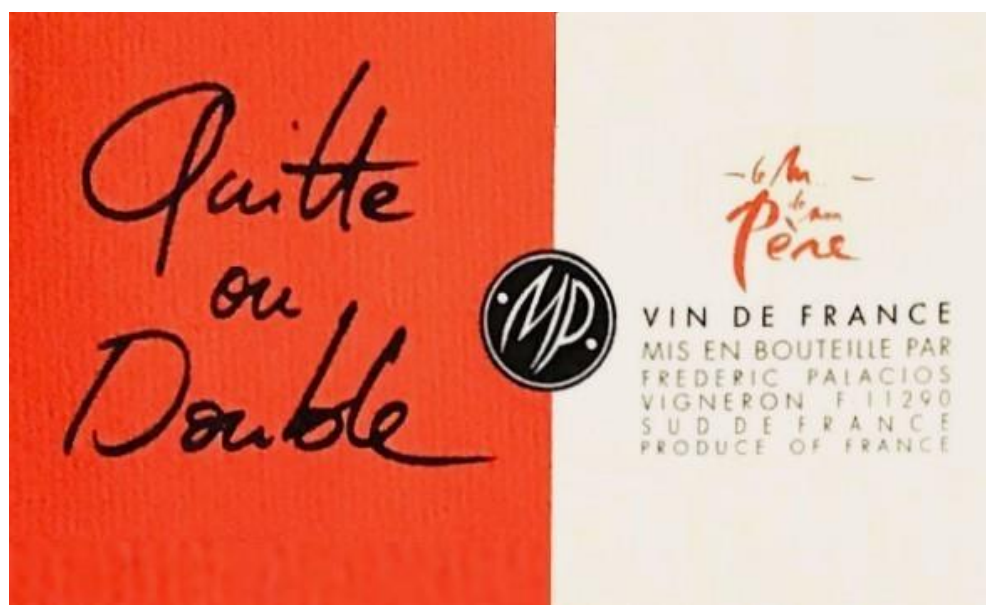
Yield: 56 hl/ha

Winemaking: The grapes are harvested together and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees with 50% going into barriques and 50% in stainless-steel tanks for fermentation. Alcoholic fermentation begins naturally using only the naturally occurring indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation.

Maturation: Aged 50% in barriques and 50% in stainless steel for 6-8 months. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfined and unfiltered.

pH: 3.39

Total SO2: 28ppm



Le Mas de Mon Père 'M Comme Je Suis' 2018

Region: Languedoc

Appellation: Malepère AOP

Grapes: 50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc

Average Vine Age: Merlot (20 years), Cabernet Sauvignon (16 years), Cabernet Franc (18 years)

Altitude: 220m (720 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 32 hl/ha

Winemaking: The grapes are hand harvested and separately fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. Depending on the variety, the grapes are pressed after 10-14 days and the juice finishes fermentation in tank. Blending of the 3 varieties occurs after the completion of malolactic fermentation.

Maturation: Aged 12-16 months in large neutral barrels. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.73

Total SO2: 25ppm



Le Mas de Mon Père 'Un Brin de Folie' 2018

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Cabernet Franc

Average Vine Age: Cabernet Franc (18 years)

Altitude: 220m (720 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 19 hl/ha

Winemaking: Hand harvested and fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. The grapes are pressed after 12 days and the juice finishes fermentation in tank.

Maturation: Aged 6 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfiltered and unfiltered.

pH: 3.7

Total SO₂: 26ppm



Le Mas de Mon Père 'M Comme Je Suis' 2017

Region: Languedoc

Appellation: Malepère AOP

Grapes: 50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc

Average Vine Age: Merlot (19 years), Cabernet Sauvignon (15 years), Cabernet Franc (17 years)

Altitude: 220m (720 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes are hand harvested and separately fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. Depending on the variety, the grapes are pressed after 10-14 days and the juice finishes fermentation in tank. Blending of the 3 varieties occurs after the completion of malolactic fermentation.

Maturation: Aged 12-16 months in large neutral barrels. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.7

Total SO2: 25ppm



Le Mas de Mon Père 'Cause Toujours' 2017

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Malbec

Average Vine Age: Malbec (28 years)

Altitude: 230m (755 feet)

Soils/Terroir: Clay-sandstone soils (argilo-gréseux)

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes are hand harvested and fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. The grapes are pressed after 10 days and the juice finishes fermentation in tank.

Maturation: Aged 8-12 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.78

Total SO₂: 30ppm



Le Mas de Mon Père 'C Comme Ça' 2017

Region: Languedoc

Appellation: Vin de France (vines located 100km from the Domaine in Saint-Chinian)

Grapes: 100% Carignan

Average Vine Age: Carignan (110+ years)

Altitude: 180m (590 feet)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes are hand harvested and fermented whole cluster in stainless-steel tanks. Fermentation begins spontaneously, utilizing only the naturally occurring indigenous yeasts. To avoid over extraction there are no punch downs or pump overs. The grapes are pressed after 10 days and the juice finishes fermentation in tank.

Maturation: Aged 8-10 months in stainless-steel tanks. 1 month prior to bottling a low dose of sulfur is added. The wine is bottled unfinned and unfiltered.

pH: 3.68

Total SO2: 22ppm

