



# LA VILLA ROMAINE

## MAS DES QUERNES RED – 2013

Impressively concentrated, estate-aged full-bodied red. Notes of brown tobacco, camphor and vanilla. Well-balanced, a charming palate of black, red currant and cherry.

<b>APPELLATION</b>	Terrasses du Larzac AOC
<b>VARIETALS</b>	50% Carignan, 30% Mourvèdre, 20% Grenache
<b>SOIL TYPE</b>	Clay-limestone
<b>ELEVATION</b>	328 feet
<b>VINE AGE</b>	35 years
<b>VINEYARD AREA</b>	1 acre
<b>PRODUCTION</b>	3,000 btls - 250 cases/year
<b>FOOD PAIRING</b>	Prime rib, garlic-roasted potatoes.
<b>VINIFICATION</b>	Carbonic maceration and classic fermentation. Most concentrated juice used only. Aged 12 months in French oak barrels, 12% in new oak barrels.
<b>AWARDS</b>	Gold medals: Concours des vins de la Vallée de l'Hérault, Concours Général Agricole, Concours des Grands vins du Languedoc Roussillon.
<b>RANKING</b>	Ranked Top 100 Languedoc Roussillon competition (London Wine Fair). Guide Hachette 2017, 2 stars. 94/100 Wine Advocate.

## MAS DES QUERNES

<b>COUNTRY</b>	France
<b>REGION</b>	Languedoc-Roussillon
<b>APPELLATIONS</b>	Pays d'Hérault IGP, Terrasses du Larzac AOC, Saint-Guilhem-Le-Désert IGP, Languedoc AOC
<b>CLIMATE</b>	Mediterranean Sea and mountain climate. Some of Languedoc's highest vineyards and widest temperature ranges. Cool summer nights result in slow and steady maturation, higher acidity and freshness.
<b>FARMING</b>	Organic
<b>WEBSITE</b>	<a href="http://www.mas-des-quernes.fr">www.mas-des-quernes.fr</a>

Mas des Quernes is very much the complimentary blending of two friends devoted to the technical mastery and impeccable quality of their wines.

The collective skills and experiences of French oenologist Jean Natoli and Peter Riegal, a German wine merchant, have made their joint venture a genuine exposé of delicious organic wines that directly reflect the local soils and varietals.

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