



LE QUERNE

MAS DES QUERNES RED – 2013

Powerful, yet elegant medium-bodied ruby-colored red. Ample, ripe black and red fruit with pepper and chocolate notes. Lingering finish, hint of thyme.

APPELLATION	Terrasses du Larzac AOC
VARIETALS	70% Grenache, 20% Mourvèdre, 10% Carignan
SOIL TYPE	Clay-limestone
ELEVATION	328 feet
VINE AGE	15 years
VINEYARD AREA	1 acre
PRODUCTION	1,000 btls - 83 cases/year
FOOD PAIRING	Enjoyable alone, with marinated or premium cut of beef or a diverse cheese plate.
VINIFICATION	Aged 12 months in French oak barrels. Cool fermentation beginning between 64-77°F, finishing at 82° for smoother tannins. Malolactic fermentation occurred naturally before harvest.
RANKING	91-point rating by Jeb Dunnuck, Wine Advocate

MAS DES QUERNES

COUNTRY	France
REGION	Languedoc-Roussillon
APPELLATIONS	Pays d’Hérault IGP, Terrasses du Larzac AOC, Saint-Guilhem-Le-Désert IGP, Languedoc AOC
CLIMATE	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.
FARMING	Organic
WEBSITE	www.mas-des-quernes.fr

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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