



# LES RUCHES

## MAS DES QUERNES RED – 2014

A dark color with violet hues. Notes of dark cherries, pepper and mango. Voluminous body with velvety tannins. Fresh balsamic finish.

<b>APPELLATION</b>	Terrasses du Larzac AOC
<b>VARIETALS</b>	35% Carignan, 35% Grenache, 30% Mourvèdre
<b>SOIL TYPE</b>	Well-drained limestone gravel
<b>ELEVATION</b>	425 feet
<b>VINE AGE</b>	35 years
<b>VINEYARD AREA</b>	10 acres
<b>PRODUCTION</b>	16,000 btls - 1,333 cases/year
<b>FOOD PAIRING</b>	Grilled beef or herbed lamb chops.
<b>VINIFICATION</b>	Grapes harvested slightly overripe. Hand-harvested except a small portion of Carignan. Traditional vinification in small stainless steel tanks, 15-20 days. Temperature controlled (beginning at 64-68°F, ending at 86°F).

## 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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