



# MOURVÈDRE ARMAND

## MAS DES QUERNES RED – 2014

Dense, medium-bodied red. Expressive notes of blackberry and clove on the nose. Generous, lingering flavors of ripe black and red currant, tobacco, vanilla.

<b>APPELLATION</b>	Languedoc AOC
<b>VARIETALS</b>	90% Mourvèdre, 10% Carignan
<b>SOIL TYPE</b>	Clay-limestone
<b>ELEVATION</b>	130 feet
<b>VINE AGE</b>	30 years
<b>VINEYARD AREA</b>	1.5 acres
<b>PRODUCTION</b>	2,400 btls - 200 cases/year
<b>FOOD PAIRING</b>	Spicy dishes such as Chili con carne, Thai cuisine, etc.
<b>VINIFICATION</b>	This Block used to be vinified as a rosé until 2012. 90% carbonic maceration, 10% classic fermentation. Partially aged 8 months in Burgundy oak barrels, the rest stainless steel vats.
<b>AWARDS</b>	"Coup de Coeur", Grand Prix Concours des Vins de La Vallée de l'Hérault.

## 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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