



GRIFFON

MAS THÉO RED – 2014

A distinct combination of strong character and smoothness. Notes of black fruit due to the harvesting of mature grapes. Full-bodied with fine, yet very present tannins. Hints of vanilla from French oak-barreled aging.

APPELLATION	Grignan-les-Adhémar AOP
VARIETALS	90% Syrah, 7% Grenache, 3% Mourvèdre
SOIL TYPE	Clay under bed of smooth, rounded pebbles.
VINE AGE	30-48 years
VINEYARD AREA	7 acres
PRODUCTION	9,000 bottles – 750 cases/year
FOOD PAIRING	Meats and dishes with rich, creamy sauces.
VINIFICATION	Hand-harvested, slightly overripe for Syrah. 2/3 of the blend aged in French oak barrels for 12 months. 30-day maceration. Traditional vinification in concrete tanks for the Syrah. Grenache and Mourvèdre added at the end of fermentation on the Syrah pulp.

MAS THÉO

COUNTRY	France
REGION	Southern Rhône Valley
APPELLATIONS	Grignan-les-Adhémar AOP Vin de France
FOUNDED	1999
FARMING	Organic, Bio-Dynamic
WEBSITE	www.mas-theo.fr

Each joyfully delicious wine created by Laurent Clapier contains two direct homages to his long family line and agricultural heritage.

Mr. Clapier took over the vineyard in 1999 and has contributed to his colorful family history with caring and ever-evolving techniques in his own winemaking so that each vintage expressively reflects the character of its parcels.

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