



MOGUL

MAS THÉO WHITE – 2016

A pleasantly intense nose of citrus and mint. Well-rounded on the palate with a fruity and spicy finish.

APPELLATION	Vin de France
VARIETALS	40% Marsanne, 40% Roussanne, 20% Viognier
SOIL TYPE	Sandy and calcareous clay
VINE AGE	5-25 years
VINEYARD AREA	11 acres
PRODUCTION	8,000 btls - 666 cases/year
FOOD PAIRING	Versatile, great with seafood and white meats.
VINIFICATION	Machine harvested following a tasting of “baies” for the best balance of freshness & fruit. Traditional in fiber-glass tanks with varietals blended after direct pressure, fermentation at 14°C. Aged in fiber-glass tanks for 6 months.

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.

A **MARCUS BROTHERS IMPORTS SELECTION**
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