

MAS DES AGRUNELLES TERRASSES DU LARCZAC «L'INDIGÈNE»

WINEMAKER

Stéphanie Ponson et Frédéric Porro

WINE REGION

Languedoc



STORY

Frédéric Porro was an aspiring Motorcross rider until an accident left him in a wheelchair. His disability led him to a new passion - wine - after his sister asked him to put together the wine list for his restaurant. From that moment on, he became devoted to the grape. Mas des Agrunelles came about from his collaboration with Stéphanie Ponson - owner of Mas Nicot - in 2005 near Murles in Languedoc. Stéphanie et Frédéric met in 1999 while studying enology in Montpellier. The name of the estate comes from the fact that there are a lot of wild sloe trees around the vineyards and sloe is 'Agrunelles' in old occitan. The couple make wine with the same diligence and passion as other biodynamic winemakers have before them, such as Didier Barral and Olivier Julien. It all began with experimentation, trial and error- but they quickly moved from organic vines to a fully functioning biodynamique vineyard and winery. They are proud to produce natural wines of high quality.

VINEYARD

Located in a cooler area of the Languedoc, the domaine is located on the Terrasses du Larzac, north-west of Montpellier. The vineyards are situated in Argelliers and Murles, and have been cultivated organically since 2003, and biodynamically since 2010. They cover about 59 acres over limestone- clay soils.

VINIFICATION

The fruit is manually harvested, and takes place over the course of a couple days as they only pick during the cool temperatures of the early morning. Each plot is vinified separately. Fermentation begins rapidly in thermo-regulated tanks, with indigenous yeast and no added sulphur. Light punchdowns occur daily. This maceration lasts about 1 month, followed by aging in tank for 18-24 months for the Syrah and Grenache, while the carignan ages 12 months in oak barriques. Unfiltered & Unfined.

TASTING NOTES

This wine has a biodynamic structure with fresh wild berry aromas and sharp mouth feel. This leads to a moreish, soft and enticing end palate.

FOOD PAIRING

Fantastic on it's own, served chilled, or with an elegant charcuterie plate.

QUICK FACTS

VARIETY

60% Syrah
25% Grenache
15% Carignan

AGING

Oak

FARMING

Certified Organic
by Ecocert France

