

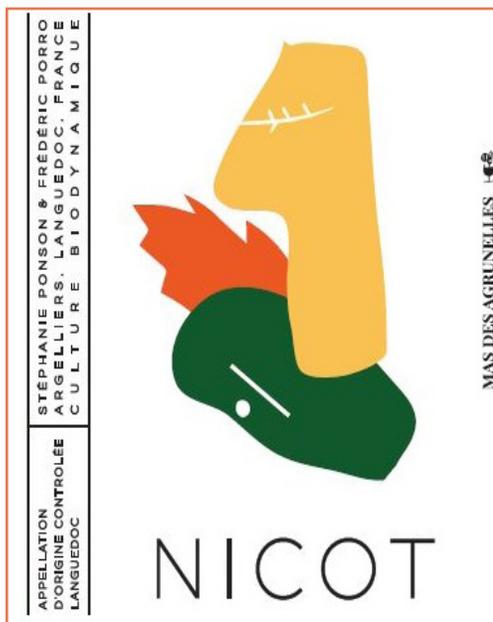
MAS DES AGRUNELLES TERRASSES DU LARZAC «NICOT»

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 agro-calcareous 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. While some fruit spends a few hours in chilled room, the remainders are picked the same morning they press fruit. The juice is only partially racked off solids as to not stress the compounds. Fermentation occurs naturally with indigenous yeast of the course or 3-4 weeks. Malolactic fermentation occurs, as is expected in a hands off winemaking approach. No added sulfites, unfinned and unfiltered.

TASTING NOTES

This wine has a biodynamic structure with fruit and freshness on both the nose and the palate. The wine comes together in natural harmony to create a fruity, slightly yeasty wine which offers easy going and delicious drinking.

FOOD PAIRING

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

QUICK FACTS

VARIETY

50% Grenache Blanc
50% Marsanne

AGING

Stainless Steel

FARMING

Certified Organic
by Ecocert France

