

MAS LLOSSANES

THE VINEYARD OF MAS LLOSSANES

In the foothills of the Pyrenees, the Domaine du Mas Llossanes is located on the villages of Tarerach and Arboussols, two Catalan villages known for their long wine-making tradition. The 11 hectares of vines form a unique island at an exceptional altitude of 600 meters. This vineyard, born in the 1940s, takes root on slate soils and granitic sands. This terroir gives great elegance, freshness and balance. Six autochthonous varieties compose the mosaic of Llossanes: Carignan, Grenache, Syrah, Chenanson, Cinsault and Chasan.

THE PEOPLE

Dominique and Solenn Génot managed for over 10 years a renowned winery in Tuscany, under a climate similar to Roussillon. Dominique, agronomist and oenologist, organizes the vineyard and cellar works. In addition, other properties rely on his expertise as an independent consultant. Solenn, thanks to her sommelier training, takes care of the tastings and also manages the administrative aspects of the company. However, it is together that they work daily in the vineyard, in the cellar and to represent the winery.

OUR WORK

Since our arrival, the vineyard benefits from an organic and biodynamic culture. While banishing chemical products, we work the soil, with both tractor and horse; we stimulate our vines using compost and biodynamic preparations. Logically, we harvest exclusively by hand.

In the cellar, we embrace the same philosophy by limiting interventions and inputs as much as possible: vinification with indigenous yeasts, low doses of sulphites on finished wines, no fining no addition of enzymes nor any other addition of exogenous products. We age our wines the time they need to refine, whether in vats or barrels.

The objective pursued by these technical choices is the best expression of the personality of this terroir, without make-up.

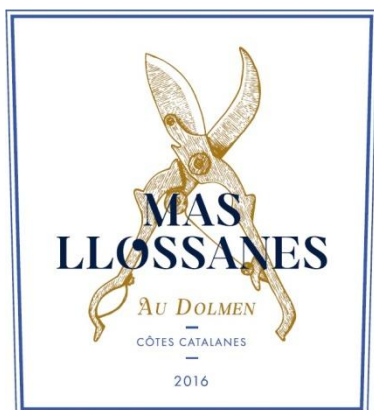
OUR RANGE

AU DOLMEN 2016 – IGP COTES CATALANES ROUGE

VARIETALS Carignan (73%), Syrah (15%) et Chenanson (12%). Vines from 25 to 75 years old.

VINIFICATION After two or three days of cold maceration, the fermentation starts spontaneously with indigenous yeasts. The extraction of the anthocyanins and tannins is managed through frequent but soft pump-overs. After pressing and racking the wines obtained from each different plot and each different varieties are aged separately in tanks or in oak barrels. There is no new oak, but barrels of 2nd and 3rd years. “Au Dolmen” is blended and bottled after 12 months of ageing.

PRODUCTION 16.500 bottles and 300 magnums

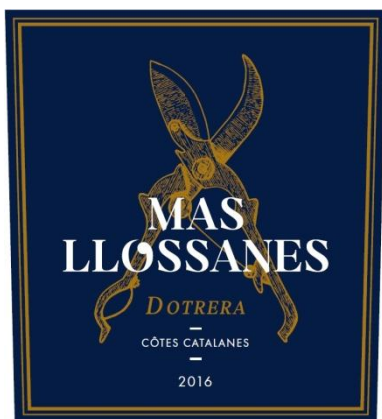


DOTRERA 2016 – IGP COTES CATALANES ROUGE

VARIETALS Carignan (40%), Grenache (30%) Syrah (14%) et Chenanson (16%). Vines from 25 to 75 years old.

VINIFICATION Between 2 and 3 weeks of maceration, the fermentation is made by indigenous yeasts. Few pump-over and punching-down of the cap for a slow extraction. After pressing Grenache ages exclusively through stainless steel tanks while the other varieties are refining for one year in oak barrels of 2 years (no new oak). The blend is made in November and remain in tank for other 3-4 months before bottling.

PRODUCTION 10.300 bottles and 300 magnums



MAS LLOSSANES BLANC 2016 – IGP CÔTES CATALANES BLANC

VARIETAL Pure Chasan. A rare varietal planted in one of the highest vineyard in the south of France.

VINIFICATION After a delicate pressing of the whole bunches the must is cooled down to about 14°C before a long alcoholic fermentation lasting for 6 months on fine lees. The ageing take place in both French barrel and stainless steel tank.

PRODUCTION 500 bottles



MAS LLOSSANES ROSE 2016 – IGP COTES CATALANES ROSE

VARIETAL Pure Cinsault – 50 to 60 years old vines.

VINIFICATION Pressing of the whole bunch for half of the production, 6 hours maceration on the skin for the other half. The must is cooled down to 14°C in stainless steel tank before the fermentation, which start spontaneously with indigenous yeasts. After the end of the fermentation the Rosé remains on fine lees for 3 more months, allowing it to make its malolactic fermentation. The total time of ageing before bottling is 6 months.

PRODUCTION 3.500 bottles

