



MILLÉSIMÉ 99'



The 1999 red Maury from Mas Amiel is the latest vintage bottled by the estate. For the festive season, it comes at the right time with its beautiful mahogany color, its notes of chocolate and orange peel, candied apricot and cocoa. Perfectly balanced and smooth, it combines substance and elegance, with a combination of tasty citrus notes and a warmer tone. A long aging, of at least twenty years, is promised to him.

Brand:	Mas Amiel
Region:	Roussillon
Age of vines:	35 years
Varietal:	90% Grenache, 5% Carignan, 5% Maccabeu
Color:	Red
Alcohol:	16.0%
Size:	750ml
Winemaking process:	Hand harvested, 100% de-stemmed. The grapes are macerated for 30 days to extract the aroma and polyphenols contained in the berries.
Aging:	Aging for one year in glass bottles placed outside, followed by 33 years in oak barrels of 350 hl. The wine is aged for a long period of time, which allows it to acquire a great maturity of its aromas and structure.
Country:	France
Temperature:	Decant before serving between 16 and 18°C
Food pairing:	Dark chocolate desserts, classic Black Forest, Joël Robuchon's chocolate tart, Paris-Brest, Tiramisu, blue-veined cheeses: Fourme d'Ambert, Roquefort and salted butter sandwiches.

TASTING NOTES: Color: Amber with mahogany highlights. Nose: Pastry aromas mixing the vivacity of orange and citrus fruits, the character of chocolate and candied fruits. Palate: A beautiful balance between sweetness, acidity and alcohol bringing lightness and sweetness, this wine reveals substance and power with a finish marked by cocoa notes.