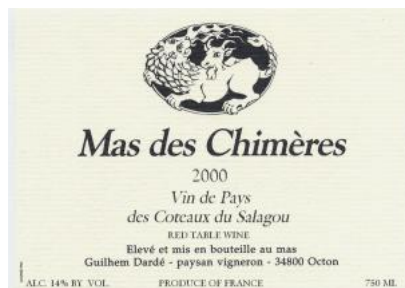


# Mas des Chimères

## Wines

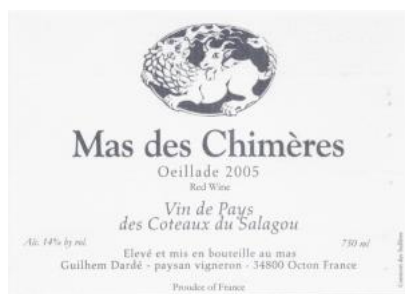


### "VdP des Coteaux du Salagou":

**Soil:** Sand and clay. The soil's deep red color is due to its high content of iron and oxide. Blocks of basalt (black stone) are present from the volcanic eruptions of vallée du Salagou.

**Grapes:** 85% Merlot, 15% Cabernet Sauvignon

**Vinification:** Grapes are destemmed. Pigeage and remontage. Slow 4 week fermentation in barrel. Aged in barrel for 12 months in old oak.

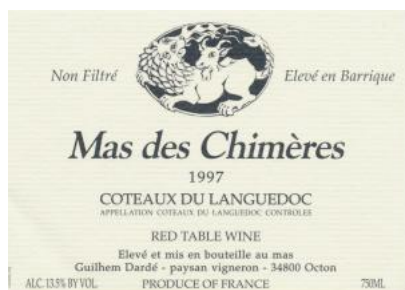


### VdP du Coteaux du Salagou "Oeillade":

**Soil:** Sand and clay. The soil's deep red color is due to its high content of iron and oxide. Blocks of basalt (black stone) are present from the volcanic eruptions of vallée du Salagou.

**Grape:** Cinsault

**Vinification:** all grapes are destemmed. Pigeage and remontage as needed.

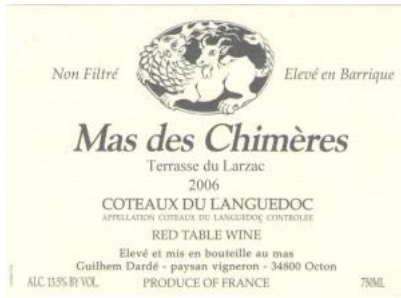


### A.O.C Coteaux du Languedoc:

**Soil:** Basalt (black stone) plateau

**Grapes:** 45% Syrah, 37% Grenache, 9% Mourvèdre, 9% Carignan

**Vinification:** grapes are destemmed. Careful pigeage and remontage. 6 weeks of fermentation and maceration in barrel for the Syrah, 2 months for the Grenache. The wine is then aged in 400L and 600L barrels for 12 months.



**A.O.C Coteaux du Langedoc "Terrasse de Larzac":**

**Soil:** Basalt (Black Stone) plateau

**Grapes:** 20% Cinsault, 20% Syrah, 20% Grenache, 20% Mourvèdre, 20% Carignan

**Vinification:** Grapes are destemmed. The juice is then blended depending on each varietal's maturities. Careful pigeage and remontage. Aged in 400L and 600L barrels for 12 months.