

SUR LE CHEMIN DES CÉVENNES

SCIC/SAS (Société Coopérative d'Intérêt Collectif)

demeter



Mas des Justes

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# L'effet Papillon

IGP CÉVENNES – RED

## The story :

Mas des Justes is located at the gates of the village of Saint-Just-et-Vacquières in the Gard, on the way to the famous Cévennes, a rich natural heritage including the Cévennes National Park, classified as a World Biosphere Reserve by UNESCO.

Le Mas des Juste is a vineyard built on a solidarity-based economy model, supported by several hundred members motivated by the expression of a terroir, a territory where fauna, flora and vines come together in concert with the vibrant agricultural, cultural and social riches of the Cévenol Basin. Le Mas des Justes covers 15 ha including 13,5 ha of vines grown in organic farming, and from 2021, in biodynamics.

## Visual aspect:

Bright ruby red color

## Nose:

Intense nose, with aromas of fresh red fruits

## Palate:

On the palate: « Gourmand », fruity, with silky tannins



## Soil:

Argilo-calcaire

## Varieties:

Carignan/Grenache/Cinsault

**Age of vines:** 50 ans

## Vinification:

Carbonic maceration

**Harvest:** by hand

**Ageing:** steel tanks

**ABV:** 13% vol

**Yield:** 10,5 T/ha

## Food pairing:

black chocolate, fragrant Asian cuisine or sweet and savory dishes

**Service temperature:** 14-16°

**Conservation :** 5 – 10 ans