

SUR LE CHEMIN DES CÉVENNES

SCIC/SAS (Société Coopérative d'Intérêt Collectif)



Mas des Justes

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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 route to the famous Cévennes mountain range, a rich natural heritage site that includes the Cévennes National Park, classified by UNESCO as a World Biosphere Reserve.

Le Mas des Juste is a vineyard built on a solidarity-based economic 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 as of 2021, in biodynamics.

Visual aspect:

Deep purple

Nose:

Notes of black olives, tapenade, blackcurrant and licorice.

Palate:

Full-bodied and fleshy on the palate, tannins structured and smooth.



Soil: Argilo-calcaire

Varieties: Syrah

Age of Vines: 35 years

Vinification:

Fermentation in thermo-regulated tanks

Aging:

3 months in demi muids (600L oak barrels) and 8 months in 300L stainless steel barrels

ABV: 13,5% vol

Yield: 30 hl/ha

Food Pairing:

A dry-aged steak, bold cheeses such as Roquefort, dark chocolate desserts...

Service temperature: 14-16°

Conservation: 5 years