

MAS PEYRE RANCIO SEC 'LE DEMON DE MIDI'



100% Macabeu. Notes of almond, *garrigue*, honey and leather, with a touch of salt emerging at the finish. Light & waxy with nutty, high-acid notes. Extremely versatile, the wine can be enjoyed as an aperitif, with all manners of tapas and cheeses, and as a digestive. The lighter profile makes *Le Demon* perfect for use in place of Fino Sherry in cocktails. Shelf-stable, it should be served lightly chilled or at cellar temperature. Organic.

The Bourrel family inaugurated this *solera* (a system of fractional blending, in which a small amount is drawn from a reserve and replaced with a younger, but similar wine, which is then allowed to blend and mature with the remainder of the reserve prior to subsequent repetitions of the sequence) of overripe, old-vine Macabeu grapes in 2005. Grapes are harvested by hand and placed into the first of three barrels. They are then allowed to slowly ferment to dryness. Subsequent elevage in the partially filled barrels creates an oxidative environment; bottled at an average of six years of age.

Founded by the Bourrel family in 2003, Mas Peyre is a small family-run estate in Saint-Paul-de-Fenouillet in the Roussillon, France. It is situated between the sea and the mountains at the foot of the Corbières on the western edge of the upper Agly Valley with the Cathar castles and the gorges of Galamus. It is at 400 meters of altitude, has a warm Mediterranean climate that is dry and windy with clay-slate soils, all of which allow the grapes to mature slowly and smoothly. After 20 years as a pillar of the local cooperative, the Bourrel family departed and founded their own domaine. They now farm nearly 100 acres. Claire manages the business and the shop, while Gerard tends the vineyards; sons Baptiste and César handle the winemaking and marketing, respectively. They are known for their red wines and for a small amount of Rancio Sec, which they sell mainly to local residents. 2012 was their first year of certification in organic agriculture. The vineyard work is done with respecting the earth in mind and they produce a range of vivacious, organic wines.

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Tasting Note:

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Shelf Talker:



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RANCIO SEC

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