

MAS PEYRE MAURY HORS D'AGE 'LA RAGE DU SOLEIL'



100% Grenache Noir. The name 'Rage du Soleil' alludes to the heat of Roussillon and the enduring nature of its old vines. Oxidative, yet still primary, this deft wine boasts notes of cherry compote, spice cake and cocoa powder; tobacco leaf, bitter orange and rose pepper. With lightly drying tannins balancing the wine's inherent richness, expect a continued graceful evolution in the bottle. Enjoy with creamy blue-veined cow's milk cheeses, with nuts and dark chocolates. Serve slightly chilled or at cellar temperature. Organic.

First established in 2003, this singular Maury solera was augmented with small lots each year until 2008, then rested quietly in barrel until bottling in late 2016.

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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