

**MA**  
MAS AMIEL

**FORTIFIED OXIDIZED WINES**

# MILLÉSIME 69'

AOC MAURY



## GRAPE VARIETIES

90 % Grenache noir, 5% maccabeu, 5% carignan.

## SOIL TYPES

Broken down shale and black marl, oriented south.

## WINEMAKING HARVEST

Manual harvest. The fruit is de-stemmed. Extra alcohol is added (mutage) directly on the fruit, and then the whole is allowed to steep for 30 days in order to extract the aromas and polyphenols from the grapes, ensuring a nice balance of fruit, alcohol and sugar.

## AGED

This very long ageing technique is part of the Mas Amiel signature, and enables the wine to acquire very mature body and aromas.

## TASTING NOTES

Elegant and dense, the 1969 MILLESIME is extremely lively for its age. Its intense nose of dried figs, licorice and walnuts offers a comforting sensation. The palate is voluptuous and warm.

## PERFECT FOOD PAIRING

This old wine displays remarkably youthful and fresh characteristics. It should be enjoyed with stuffed and rolled hare (à la royale), with blue cheese such as Roquefort, or with desserts based on chocolate and dried fruit. Open an hour before serving, decant and enjoy at 15° C.

[www.masamiel.fr](http://www.masamiel.fr)