

**Winemaker:** Mas des Cabres

**Region:** Occitanie

**Location:** Aspères, Gard

# Equinoxe

MAS DES CABRES



**Appellation:** IGP Cévennes

**Annual Yield:** 55hl/ha

**Varietals:** 50% Merlot, 50% Muscat de Hambourg

**Farming:** Organic

**Vintage:** 2021

**Age of the vines:** 12 - 26 years

**Vinification:** The grapes were harvested from the 14 of September. Fermentation is done with indigenous yeast. The wine is then aged in tanks for 6 months.

**Parcel:** Colluvial soil at an altitude of 70-100m

**SO2:** 4g/hL, 2g added at the beginning of fermentation, and 2g at bottling

**Vineyard/Terroir:** The plot is in Mesterieux (Nouvelle Aquitaine), has limestone and clay soils. Density of 5000 vines per hectare.

**About the winemaker:**

Florentin's philosophy is to minimize intervention from the vines to the cellar, so as to let the wines express their true nature.



Located in the foothills of the Cévenne mountains, Mas des Cabres makes unique wines that reflect their specific limestone and red clay terroir, located where the Languedoc comes together with the Rhône Valley.