

MAS DES AGRUNELLES, BARBASTE Terrasses du Larzac, Languedoc



Situated in a very fresh zone of Languedoc, in Argelliers and Murles, Mas des Agrunelles cultivate in organic and biodynamic farming a little less than 25 ha of vines. The estate was founded by Frédéric Porro and his wife, Stéphanie Ponson.

Mas des Agrunelles is situated just 20km northwest of Montpellier in the two small communes known as Argelliers and Murles. At 200m above sea level, this unique terroir sees some of the coolest microclimates in the region, keeping the freshness and acidity of the grapes desirably high. The soils are uniquely composed of well drained Jurassic Comblanchien Limestone and clay nearer the hill tops, as well as alluvial soils further down slope

Each cuvée represents an individual parcel and is therefore vinified separately. Mas des Agrunelles do not use oenological product to avoid "standardization" of their wines. Their winemaking technique is deeply respectful of the the terroir, and very low sulphites are added to the wines at bottling.

"Barbaste" means white frost in Occitan, in reference to the frost prone vineyards of Chardonnay and Marsanne that make this wine. Rich wine with aromas of ripe white peach, apricot balanced by citrus fruits. Great freshness and peristant finish.



Certified Organic and Biodynamic



Hand harvested



Roussanne 60%
Chardonnay 40%



Vines planted in
2003



1/2 of the wine is
aged in used
French oak.



Yield: 30 HL/HA



Soil : limestone



Annual production:
3000 bottles



Manual harvest done very early morning, followed by light press and light natural clarification of the juice .
1/2 of the wine is aged in oak for 6 months.
Fermented with native yeast.
Total SO2 <30mg/L