



Mas Des Agrunelles, L'Indigene Terrasses du Larzac (Languedoc), France



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.



Certification organic + biodynamic practices



Hand harvest



60% Syrah,
25% Grenache,
15% Carignan



Average age of vine
35 years old



Stainless steel
and French oak



Yield:
25 hectoliter/hectar



clay-limestone



25 000 bottles



Grapes are partially destemmed.
Grapes are then placed in stainless steel tanks, with no intervention for about 15 days.
Fermentation starts naturally with indigenous yeast.
The Grenache and Syrah are fermented in stainless steel tank while the Carignan spends 12 months in used barrel.
The wine is lightly fined, and unfiltered.
No oenological product used to avoid the effect of standardizing the wine.