

MAS BELLES EAUX | LANGUEDOC

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After searching for years in the south of France, the owners of Quinta do Noval and Chateau Pichon-Baron finally came upon what they were looking for: tucked in the heart of the hillsides overlooking the valley of the Peyne river, a site with the terroir to produce outstanding wines. Since 2002, the historic vineyards and cellars at Mas Belles Eaux have been slowly rehabilitated, and the winery is producing wines with tremendously pure fruit, great complexity, and beautiful balance.

An historic estate in the South of France

- ▶ The winery dates to the 17th century, and the barrel cellar was originally built at the end of the 16th century.
- ▶ The Chateau itself was built in 1868.
- ▶ The estate owes its name to the numerous freshwater springs on the property, which play an important effect on the climate and environment of Mas Belles Eaux.

Mas Belles Eaux Vineyards

- ▶ The Mas Belles Eaux wines come from two vineyards:
 - ▶ Mas Belles Eaux Vineyard: Syrah, Grenache, Mourvedre and old Carignan on mid-slope alluvial terraces made of gritty clay
 - ▶ Sainte-Hélène Vineyard: Syrah, Grenache, Mourvedre and old Carignan on argilo-calcerous terraces with villafranchien gravel
- ▶ These two vineyards stretch over 200 acres of sun-blessed hillsides that are bathe in light and benefit from variations in topsoils and subsoils
- ▶ Fantastic natural drainage and winds that come down the hills, drying and cooling grapes, also play a part in this great terroir.



LES COTEAUX 2005, LANGUEDOC

Les Coteaux is a 70% Syrah, 20% Grenache and 10% Mourvedre blend, from vines that average 20 years of age. The fruit comes from selected plots about halfway up the hillsides of the estate. The heat stored during the day on these gravely hillsides is released when evening comes, enabling an optimal maturity for the grapes. Vines in this well drained soil send roots deep in the earth to seek the nutrients they need, giving a rich and complex structure to the wine. Fermentation is in concrete vats and stainless steel, and a long maceration enables a harmonious tannic structure. Aging is for around 15 months in 1, 2, and 3 year old French Oak barrels.

A dark, intense color, this wine on the palate is round, supple, and full-bodied. The aromas and flavors of black fruit and spices are a delight now, and the structure promises years of pleasure.

"This refined, elegant red from the south of France has an enticing aroma of pepper and sage, with flavors of raspberry, kirsch, red cherry and hints of garrigue. The pure, mineral finish ends on a meaty note." **91 Wine Spectator Smart Buy February 2008**