

SPIEGEL & PEACH

EST 2020



Mas de Quernes

History of Domaine: Mas des Quernes was created in 2009 by Peter Riegel and Jean Natoli. Peter is an organic wine importer in Germany. Jean is oenologist consultant around the mediteranean sea.

Vineyard holdings in hectares: 18ha in 2020

How many employees? 3

Organic/biodynamic certified or principles? Organic certified by Ecocert since 2012 (3 years of conversion started as soon as Mas des Quernes was created.

How many wines produced in total? How many bottles produced? About 55.000 in 2020.

Description of soils/climate:

Mas des Quernes is a patchwork of clay-limestone soils, marls, and pebbles between 80m et 130m high. Located in the north of Languedoc, in the Hérault Valley. Our climate is Mediterranean with a bit more freshness thanks to the proximity of the mountainous relief. Indeed, the Larzac plateau brings some cooler air every night down to the valley. It helps the grapes to ripe more slowly.

Brief description of viticulture practices: Classic way of growing grapes and olives. Double royat pruning and gobelets. We spread organic manures and fertilizers during the the winter.

The soil is ploughed regularly to bring some oxygen to the roots and compete the grass growth. We also mow the grass between the wine rows when we want to keep some vegetal material. Lots of hand-work !

Harvest - generally when and how long? Generally end of August til end of September. We harvest according the phenolic ripeness. It means we don't harvest everyday. The grapes decide !

Wines

Destemming? Skin contact? Pressing method?

Blaireau : No destemming : carbonic maceration with full bunches in the tank.
Other reds : Destemming, temperature control to accompany the fermentation.

Fermentation vessel? Natural yeasts used? We use one selected yeast because it doesn't create SO₂, because its fermentation is stable and because it can still ferment sugar even with 14° alcohol.

Describe malolactic practices and any lees contact/stirring: We let the malolactic naturally begin on the reds. We block it for the whites with minimum SO₂ and low temperature.

Describe maturation vessels used. How long?

Les Petits Travers, Le Blaireau, Les Ruches are not kept in the cellar for long maturation. We appreciate their freshness after an early bottling during the next spring.

Les Ruches is ageing 9 months in concrete and stainless steel tanks.

Mourvèdre Armand, La Villa Romaine, Le Querne are ageing during about 12 more months in French burgundy Barrels.

Finning? Filtration? (vegan?) We fine our all wines according to a fining test. Some are vegan some are not.

Residual sugar (or dosage)/acidity/Suplhur levels?

Blaireau - 6g/l, Ac volatile 0.47 g/l, SO₂ 85 mg/l

Petit Travers Rouge - less than 1 g/l, 0.29 g/l, 58 mg/l

Petit Travers Blanc - less than 1 g/l, 0.30 g/l, 65 mg/l

Les Ruches - 1.1 g/l, 0.7 g/l, 74 mg/l

Tasting note:

Wines here are pure, succulent, smooth, mineral and balanced!

Le Blaireau 2019 - Old vine Carignan. Youthful nose of fresh berries and spice. Lovely purity and length. Medium bodied but with real intensity of fruit; sweet fruit balanced with bright acidity and mineral backbone. Ripe soft tannins. A beautifully versatile drop.

Les Petits Travers 2019 - Cinsault, Grenache, Syrah (70/20/10). Dark cherry, plum and herbs on the nose. More restraint and structure here; cassis and black pepper notes unfurl with earthy notes, salted liquorice, tapenade and more lush ripe red fruits. Smooth ripe tannins, mineral tension, and plenty of fruit intensity on a long finish. Drinking now but has the structure to keep

Les Petits Travers Blanc 2019 - Grenache Blanc and Vermentino 50/50. Clean mineral green fruit nose. Some peachy fruit on the palate, round and mineral, reminiscent of the textural and weightier whites of the Rhone valley. Orchard fruit with saline and dried thyme notes. Vin de gastronomie.

Les Ruches 2018 - Carignan (40%), Mourvèdre (30%), Grenache (25%), Syrah (5%). Deep and rich with a wild, animalistic nose. Juicy, wild fruits. Firmer and more brooding, with plenty of sweet spice stashed amongst the fruit. Red fruits, leather, black olive and garrigue. Will open and soften with a little more time in bottle.

Grapes used:

Carignan - AKA Mazuelo, origins in NE Spain. Very late ripening, needs hot climate. High yielding, high acid, high colour, tough tannins. Doesn't always partner well with oak. Most plantings in Languedoc Rousillon. Best wines from old, bush vines, harvested by hand and softened with carbonic maceration.

Grenache - Late ripening, needs a warm climate. High sugar potential and can lose colour with high yields. Moderate acidity. Best trained as bushvines. Thrives in hot and dry climates - will be well suited to climate change. In Chateauneuf, small, thick skinned, deep coloured berries, herby/spicy, high alcohol and ripe sweetness. Makes herby, dry roses.

Syrah - Origins in Northern Rhone. Mid ripening with a short window for optimum harvesting. Gentle tannins, weight mid palate. Leather, liquorice, tar, black pepper, sometimes burnt rubber when underripe, sweet black fruit when fully ripe in warmer climates. Very ripe to overripe leads to dark chocolate and prunes with porty overtones.

Cinsault - Southern French origins. Copes well with heat and drought, late ripening Makes 'characterful roses and flirtatious reds'. Yields need to be kept in check to show finer side. Fresh, perfumed, and fruity rose. Mostly in blends for reds.

Mourvedre - High quality, heat loving, dark skinned variety, valued for heady, structured contribution in blends. AKA Monastrell - origins in Valencia. Small to medium sized bunches of small to medium sized berries. Very late ripening - generally grown within 80km of the Mediterranean. Prone to reduction; high in alcohol and tannins, intense aroma of blackberries.

Grenache Blanc - Big, sometimes fat wines rich in extract, can be prone to premature oxidation. Aromas of very ripe green fruits with some floral notes. Alcohol levels can be high, good to blend with more crisp varieties. If vinified carefully in oak, rich, substantial wine.

Vermentino - AKA Favorita, Roero, Malvasia, Rolle. Origins in Piemonte but taken to Corsica in fourteenth century. Mid ripening, like to be near the sea. Aromatic, crisp, high quality. Styles range from intensely aromatic to steely citrus.