

# Mas Peyre “Le Démon de Midi” Rancio Sec

SOTOLON SELECTIONS


The Bourrel family inaugurated this solera of overripe, old-vine Macabeu grapes in 2005. Grapes are harvested by hand at 254 g/l residual sugar and, placed into the first of three barrels, are allowed to slowly ferment to dryness. Subsequent elevage in the partially-filled barrels creates an oxidative environment; bottled at an average of six years of age, the “Demon di Midi” (noonday demon) takes on notes of almond, garrigue honey and leather, with a touch of salt emerging at the finish.



and celebrated their 10th anniversary by completing conversion to organic viticulture in 2013. Vineyards in Saint-Paul-de-Fenouillet (black schist and marl) and further west in Prugnères (argile-calcaire) range from 250-400 meters in altitude, balancing warm days with cool nights, preserving freshness in their wines. From these, the Bourrels produce a range of vivacious, organic wine, including their Maury “Rage du Soleil” and Rancio sec “Le Demon de Midi.”



Extremely versatile, the wine can be enjoyed as an aperitif; with all manner of tapas and cheeses; and as a digestif. Shelf-stable, it should be served lightly chilled or at cellar temperature.

 keeps 0-15 years (50-65°F)

 keeps indefinitely (55-64°F)

 2-3 oz. pour (59-64°F)

## ABOUT MAS PEYRE

Mas Peyre is a true family affair. After 20 years as a pillar of the local cooperative, the Bourrel family departed and founded the domaine in 2003. Claire manages the business and the shop, while Gerard tends the vineyards; sons Baptiste and César handle the winemaking and marketing, respectively. Based in Saint-Paul-de-Fenouillet, on the western edge of the upper Agly Valley, the Bourrels now farm nearly 40 hectares



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## ABOUT CÔTES CATALANES IGP

One of the most dynamic IGPs in the greater Languedoc-Roussillon wine region, the **Côtes Catalanes IGP** encompasses nearly all of the Pyrénées-Orientales administrative département and most of its appellations: Côtes du Roussillon and Côtes du Roussillon-Villages; Grand Roussillon; **Maury** and Maury sec; Rivesaltes and Muscat de Rivesaltes. (The diminutive **Banyuls** and Collioure AOPs are covered by **Côte Vermeille IGP**.) The climate is Mediterranean, but the terroir itself is quite varied: dark schist, granite, gneiss and clay-limestone soils along its northern slopes; dry, garrigue-scented clay, sand and gravel on the plains around Perpignan. Temperatures, some of **France's** most extreme, are moderated by maritime influence and the proximity of the snow-capped Pyrénées. The best hillside slopes cool considerably at night, retaining acidity and freshness in the grapes. Under the Côtes Catalanes IGP, independent vigneron and cooperatives produce mono-varietal expressions (e.g., **Domaine Jorel** Carignan ‘Male Care’) not currently endorsed under existing AOPs, as well as wines from international varieties (Chardonnay, Sauvignon blanc, Cabernet Sauvignon) that have increasingly found favor amongst some growers and cooperatives. Ironically, the region’s most traditional wine, **Rancio Sec** - unfortified and fully-oxidized - is also its rarest and falls under the auspices of the Côtes Catalanes (and Côte Vermeille) IGP.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 6842	NV	Côtes Catalanes	FR	Oxidative/Oxidized Wine; Dry	Maccabeo	17.0%	750/12	cork	3760145230782	N/A	15.60 kg