

# Mas Laval

## “ les pampres ”

Mas Laval has been a family-owned vineyard for more than three generations and is situated in the town of Aniane, in the heart of the Languedoc in southern France. The small town lies 25 km inland from Montpellier on the Mediterranean coast; its vineyards are renowned for a unique geologic and climatic situation which has led to very favorable reviews of famous area wines such as Grange des Peres and Mas de Daumas Gassac. An interview with the latter winemaker is featured in the documentary “Mondovino”. The local combination of deep, well-drained glacial limestone soils and cool night breezes from the nearby Larzac plateau favor production of Syrah, Grenache and Mourvedre grapes in Aniane, which have been the traditional choices for red wine since Roman times.

The Laval brothers, Joel and Philippe, work 35 hectares, bringing the grapes to optimal ripeness each year. Their vines are between 25 and 70 years old, producing pure, concentrated, and expressive flavors. The 2008 is a blend of 40% Syrah, 20 % Carignan, 20% Grenache, and 20% Mourvedre. All the grapes are hand-picked and each varietal undergoes separate vinification, aging for 6 months, and then blended and aged for additional time in the large oak foudres.



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