

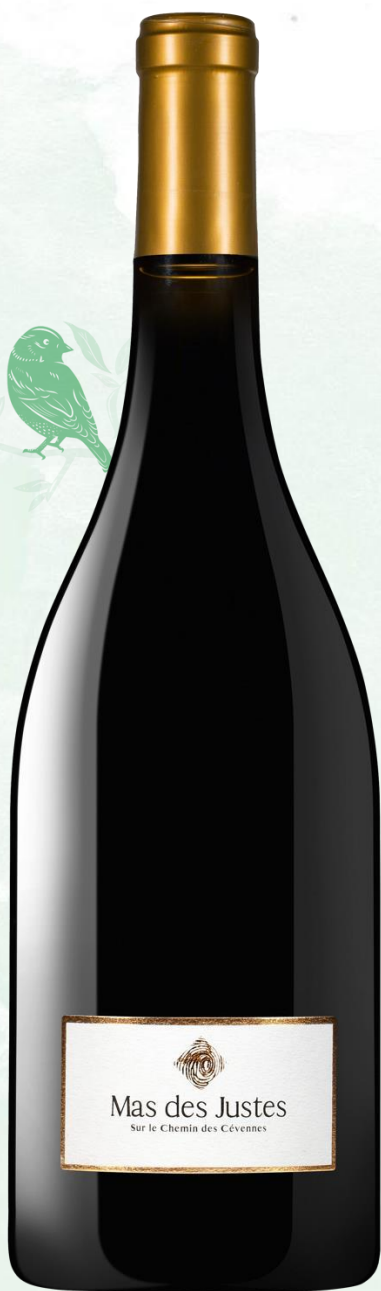
SUR LE CHEMIN DES CÉVENNES

SCIC/SAS (Société Coopérative d'Intérêt Collectif)



Mas des Justes

Sur le Chemin des Cévennes



Geology of the soil: Clay-limestone

Grape varieties: IGP Cévennes Cinsault, Grenache Carignan

Age of vines: 30 years old

Vinification: Burgundian vinification, manual punching of the cap.

Harvest: Only in the morning.

Ageing: In vats and part in barrels, unfinned, unfiltered wine.

Alcohol content: 12%

Yield: 35 hl/ha

Food and wine pairing: Grilled meats, assorted grilled or cooked vegetables, blackberry tarts.

Serving temperature: 14-16°

Cellaring: At least 7 years

The story:

Mas des Justes is located at the gateway to the village of Saint-Just-et-Vacquières in the Gard department, on the way to the famous Cévennes, a rich natural heritage, including the Cévennes National Park, classified as a world biosphere reserve by UNESCO.

Mas des Justes is a vineyard built on a model of economic solidarity, supported by several hundred members driven by the expression of a terroir, a territory where the fauna, flora and vines get along, in concert with the agricultural, cultural and social wealth of the Cévennes Basin.

Mas des Justes covers 15 hectares, including 13.5 hectares of vines that are farmed organically and, from 2021, biodynamically.