



Prieuré Saint Jean de Palats : Cuvée Mosaïque  
AOC MINERVOIS Rouge

Grenache 70%, syrah 25%, Carignan 5% (old vineyards)

Here is the wine of Pujol Izard that is dominated by the Grenache variety.  
It is grown on the former place of a priory which was itself located  
on the ruins of a Roman house dating back to the 2nd century.  
Years of taking the old stones from the ruins by village people for cultivating,  
removed most knowledge of this Roman settlement  
until recently a mosaic of 2.05m by 1.30m was discovered under a Grenache plot.  
The Roman Mosaic has now once again gone missing.

De-stemming, vating, introduction of yeast.  
Vinification of each plant separately after harvesting for its maximum maturity  
under controlled temperatures of around 29°C.  
Long maceration : 21 - 30 days, pumping over every second day.  
Grapes pressed and stronger juices added according to the tasting.  
Wine fined, filtered and bottled.

It is a warm and flattering wine with fragrances of red fruits and soft spices.  
This most typical grape of the Mediterrean shows a beautiful density,  
roundedness with a buttery softness in the mouth.  
Serve at 17°C with roasted or grilled meat and tasty cheeses.  
A complex wine that may be enjoyed now or in the next five years: a delicacy.



**PUJOL IZARD**

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