



FIRST
YOUR FIRST CHOICE WINE



Blanc, Côte Catalanes IGP
Pure Chasan

2016

75 cl

26.50

6er Karton / 75 cl

23.80

Au Dolmen, Côte Catalanes IGP
73 % Carignan, 15 % Syrah, 12 % Chenanson
17 / 20 Jancis Robinson

2016

75 cl

19.80

6er Karton / 75 cl

17.80

Dortrera, Côte Catalanes IGP
40 % Carignan, 30 % Grenache, 14 % Syrah, 16 % Chenanson
17.5 / 20 Jancis Robinson

2016

75 cl

26.50

6er Karton / 75 cl

23.80



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THE VINEYARD OF MAS LLOSSANES

In the foothills of the Pyrenees, the Domaine du Mas Llossanes is located on the villages of Tarerach and Arboussols, two Catalan villages known for their long wine-making tradition. The 11 hectares of vines form a unique island at an exceptional altitude of 600 meters. This vineyard, born in the 1940s, takes root on slate soils and granitic sands. This terroir gives great elegance, freshness and balance. Six autochthonous varieties compose the mosaic of Llossanes: Carignan, Grenache, Syrah, Chenanson, Cinsault and Chasan.

THE PEOPLE

Dominique and Solenn Génot managed for over 10 years a renowned winery in Tuscany, under a climate similar to Roussillon. Dominique, agronomist and oenologist, organizes the vineyard and cellar works.

In addition, other properties rely on his expertise as an independent consultant. Solenn, thanks to her sommelier training, takes care of the tastings and also manages the administrative aspects of the company. However, it is together that they work daily in the vineyard, in the cellar and to represent the winery.



OUR WORK

Since our arrival, the vineyard benefits from an organic and biodynamic culture.

While banishing chemical products, we work the soil, with both tractor and horse; we stimulate our vines using compost and biodynamic preparations. Logically, we harvest exclusively by hand. In the cellar, we embrace the same philosophy by limiting interventions and inputs as much as possible: vinification with indigenous yeasts, low doses of sulphites

on finished wines, no fining no addition of enzymes nor any other addition of exogenous products.

We age our wines the time they need to refine, whether in vats or barrels. The objective pursued by these technical choices is the best expression of the personality of this terroir, without make-up.

