



Photographies L.CHARLES



## Mas de Mon Père

Roussillon, France

### History of the Domaine

Frédéric Palacios was born in Malepère, Roussillon in 1977. Meaning “bad stone,” Malepère is an interesting and little-known region of sandstone soils and howling winds, framed to the north by the Montagne Noire and to the south by the Pyrenees, it is at the crossroads of two climates: the Atlantic brought from the northwest and the Mediterranean carried from the south. The regional heritage and vines come from Frédéric’s maternal grandfather, who educated him from a young age about viticulture; from the age of 12, Frédéric spent every Wednesday in the vines. During his studies and stints in Minervois and St. Chinian at large wineries, Frédéric began to question the benefits of conventional agriculture and learn more about natural processes. In 2005, he returned to his native region and the family farm. He then became interested in biodynamics and low or no-sulfur wines, and in 2008, made his first vintage without any SO<sub>2</sub>. Today, he uses small amounts or no sulfur, depending on the vintage and the cuvée.

### Julian Sinclair & Mas de Mon Père

We first met Frédéric at one of the natural wine fairs that we attend each year in France. He is an extremely memorable figure, in an olive green jumpsuit, with long Fabio-esque hair and an energetic disposition. He ended our wine tasting, and all the others we saw him give that day, with an offering of his homemade blood sausage (it was great, by the way). He spoke to us in great detail about his region, and what separates it even from the other parts of Roussillon. It is a wild place that he is deeply passionate about sharing with the world. We are thrilled to introduce the Mas de Mon Père wines and the region of Malepère to the Oregon market.

### Viticulture & Winemaking

Frédéric farms his vineyards organically (with certification) and biodynamically (without certification), with great care taken for the health of the vines and native plants that surround them. He has only 6 hectares that he tends to himself. Vines range in age from 15-30 years and are planted on clay topsoil and sandstone underneath, at 220-230m of altitude. Everything is Gobelet or Guyot pruned and all vines are manually harvested.

In the cellar, Frédéric strives to be as natural as possible. All wines are vinified with native yeasts, and fermentation takes place in stainless steel for all wines. Nothing is fined or filtered, and SO<sub>2</sub> additions are minimal – on average, 20mg/L is added either after malolactic fermentation completes, or just before bottling, only when needed.

# Wines

## **Tu M'Intéresses 2022**

From a 2.5 hectare plot planted on clay and sandstone soils, facing northwest. Vines are 15-30 years old. This is a blend of 50% Malbec, 20% Cabernet Franc, 20% Merlot, 5% Cinsault, and 5% Grenache. Fermented in stainless steel and macerated for 10 days, 60% de-stemmed. Aged in stainless steel for 6 months, racked 4 months before bottling. 20mg/L SO<sub>2</sub> added at most.



## **Red de Toi 2022**

From a .70 hectare plot called Lamartine, planted on clay soils. Vines are 30 years old, and planted to 100% Merlot. The grapes are 20-30% destemmed and macerated for 30 days total, 20 days of which is carbonic maceration of 70-80% of the fruit. All of the fermentation and aging takes place in stainless steel. The wine is aged for 6 months and racked 4 months before bottling. 20mg/L SO<sub>2</sub> added at most.

## **Cause Toujours 2022**

From a 1 hectare plot called Côte Froide (this means the cold side or cold coast), planted on clay and sandstone soils. The vines are 15-30 years old and planted to 100% Malbec. In the cellar, 20-30% is destemmed and macerated for 30 days. 70-80% of the wine undergoes carbonic maceration for 20 of those days. All the fermentation and aging takes place in stainless steel, where the wine is also aged for 6 months, racked 4 months before bottling. 20mg/L SO<sub>2</sub> added at most.

## **Quitte ou Double 2022**

From a .8 hectare site facing northwest, planted on clay and poudingue (natural concrete) soils. The vines are planted to Sauvignon Gris, Chasan, and Chardonnay, which are 30 years old on average. The final blend is 70% Sauvignon Gris, 20% Chasan, and 10% Chardonnay. In the cellar, the Sauvignon Gris and Chardonnay are direct pressed, while the Chasan undergoes a 10-day carbonic maceration. Fermentation takes place in stainless steel, and aging takes place in 225L and 500L neutral barrels, for 6 months. The wine is racked 4 months before bottling and 20mg/L SO<sub>2</sub> is added at most.