



Red Wine  
Grenache, Syrah  
Biodynamic, Natural, Organic, Vegan-Friendly  
Dry  
Full Bodied  
750ml  
13% alc./vol



## Mas des Agrunelles L'Indigène 2019

Languedoc-Roussillon, France

\$29.95 per bottle (\$359.95 per case)

12 bottles per case

QUANTITY

-	1	+
---	---	---

ADD TO CART


## Earthy & Floral

Situated in a very fresh zone of Languedoc, in Argelliers and Murles, Mas des Agrunelles cultivate organic and biodynamic vines. The estate was founded by Frédéric Porro and his wife, Stéphanie Ponson, who met in 1999 while studying oenology in Montpellier. It all began with experimentation, trial and error- but they quickly moved from organic vines to a fully functioning biodynamique vineyard and winery. They are proud to produce natural wines of high quality.

L'Indigene is a blend of Syrah, Grenache and Carignan. On the nose it is fleshy with notes of ripe dark berries and briar patch. There is a distinct meatiness that makes you think of salami with garrigue herbs and cracked pepper. On the palate, it is full bodied, textured and robust, with solid acidity and smooth tannins. Fruit notes of blackberry, raspberry and black cherry are concentrated and juicy without being over-

ripe. The earthy notes from the nose continue and blend with the savoury notes of lavender, rosemary and white pepper.

Go bold with rich flavour and hearty protein. A venison or elk steak with red wine sauce, or rustic lamb ragú.

 Share

 Tweet

 Pin it

---

## About the Winery

### Mas des Agrunelles



Frédéric Porro was an aspiring Motorcross rider until an accident left him in a wheelchair. This led him to a new passion - wine - after his sister asked him to put together the wine list for a restaurant. From that moment on, he became devoted to the grape. Mas des Agrunelles came about from his collaboration with Stéphanie Ponson - owner of Mas Nicot - in 2005 near Murles in Languedoc. Stéphanie and Frédéric met in 1999 while studying enology in Montpellier. The name of the estate comes from tall the wild sloe trees that surround the vineyards and sloe is 'Agrunelles' in old occitan.

The couple make wine with the same diligence and passion as other biodynamic winemakers have before them, it all began with experimentation, trial and error- but they quickly moved from organic vines to a fully functioning biodynamique vineyard and winery. They are proud to produce natural wines of high quality. Located 20 km to the northwest of Montpellier in the communes of Argelliers and La Boissiere, at an average altitude of 200 m, influenced by a cold wind coming from the Cevennes via St Martin de Londres, where both Mistral and Tramontane reach top speeds.



---

### Nicholas Pearce Wines

1347 Danforth Ave  
Toronto, ON M4J 1N1  
 (416) 469-1653  
 info@npwines.com

© 2021 Nicholas Pearce Wines Inc  
Must be 19 years of age or older to purchase