

Mas Cal Demoura



In 1970, during the exodus of discouraged vigneron from the Languedoc, Jean-Pierre Jullien named his domaine “Cal Demoura”, which in Occitan means “one must remain”. He came from a long line of vigneron and, at that time, followed most of his colleagues as they closed their caves and attempted to survive by moving to the local cooperative. Jean-Pierre’s son, Olivier, refused to follow and established his own domaine, the Mas Jullien, in 1985. Jean-Pierre, inspired by his son, resigned from the co-op in 1993, recreating his own estate. He sold off a portion of his vineyards and retained only the best 5 hectares, with which he helped lead the qualitative revolution and cultural revitalization of the Languedoc. In 2004, Jean-Pierre retired, selling the estate to Isabelle and Vincent Goumard. Seduced by the estate’s philosophy and the local terroir, this young couple, having studied oenology in Dijon, spent a year working with Jean-Pierre in the vineyard and the cellar before taking full control of the estate.

The estate now encompasses 11 ha of vineyards in the village of Jonquières and the neighboring Saint Felix, approximately 30 km northwest of Montpellier. They are situated in the heart of the Terrasses du Larzac, an independent subdivision and microclimate within the Coteaux du Languedoc AOC that was recognized in 2004 for its distinctive ability to render wines of exceptional balance and depth. Mas Cal Demoura, having found its own direction under Isabelle and Vincent, offers a superb interpretation of the compelling terroir of the Terrasses du Larzac.

Viticulture:

- **Farming:** Certified organic, practicing biodynamic since 2013, awaiting biodynamic certification from Biodyvin
- **Treatments:** Only copper sulfate and biodynamic preparations
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-rich stony soil and limestone clays
- **Vines:** Average age 35 years, trained in Gobelet except for Grenache, which is trained in Cordon de Royat. Vines planted at 4,500-8,000 vines/ha.
- **Yields:** Controlled through severe pruning, debudding, and an occasional green harvest. Average yields 15-25 hl/ha.
- **Harvest:** Entirely manual, in mid-late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** All fermentations are spontaneous. Rosé ferments in stainless-steel tanks; reds ferment in concrete vats and stainless-steel tanks after partial destemming. Cuvaision lasts 20-35 days.
- **Extraction:** Puchdowns and pumpovers
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Blocked with sulfur for rosé, spontaneous following alcoholic fermentation for reds

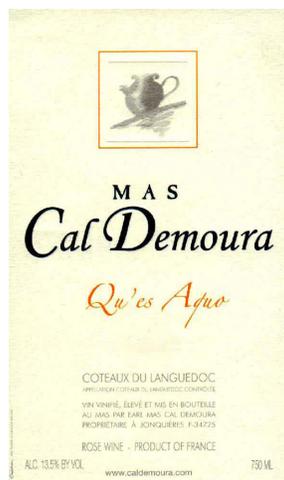
Aging:

- **Élevage:** Reds spend 12 months in demi muids and foudres followed by 4-6 months in stainless-steel tanks prior to bottling. Rosé ages in stainless-steel tanks.
- **Lees:** Wines remain on their fine lees until racking following malolactic fermentation.
- **Fining and Filtration:** Wines are unfinned and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; 45 mg/l total sulfur, 25 mg/l free sulfur.

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Qu'es Aqo Rosé



At a Glance:

- **Appellation:** AOC Coteaux du Languedoc
- **Encépagement:** Grenache (33%), Syrah (33%), Cinsault (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of parcels spread among Jonquières and Saint Felix
- **Soil Types and Compositions:** Stone-rich limestone and limestone-clay
- **Vine Age, Training, and Density:** 30 years average age, trained in Gobelet (except Grenache, which is trained in Cordon de Royat) and planted at 4,000-5,000 vines/ha
- **Average Yields:** 25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Since 2018, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing for Cinsault
- **Time on Lees:** Wine is separated from its lees to preserve freshness.
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Grenache and Syrah are from free-run juice obtained via saignée; Cinsault is produced via direct press.
- **Fining and Filtration:** Bentonite fined, plate filtered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 25 mg/l free, c. 45 mg/l total.

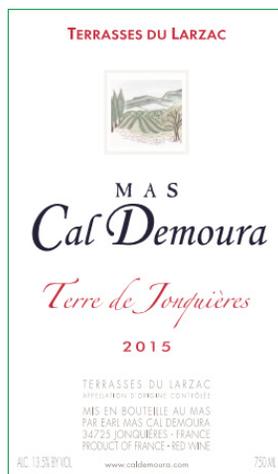
In The Glass:

A rich, expressive and aromatic rosé, the Qu'es Aqo is made in the same spirit as the domaine's red wines, using the same five cépages – Grenache, Syrah, Mourvèdre, Cinsault and Carignan – but in a different blend that favors Cinsault and Syrah. The rosé is saignée and vinified like a white wine to emphasize its aromatics. Note, however, that the Qu'es Aqo is a substantial, full-bodied rosé that performs exceedingly well at the table and expresses proudly its roots in this special part of the Languedoc.

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Terre de Jonquières



At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Syrah (30%), Carignan (25%), Cinsault (20%), Mourvèdre (15%), Grenache (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 8 ha of vines spread throughout Jonquières and Saint Felix
- **Soil Types and Compositions:** Limestone gravel and limestone-clay
- **Vine Age, Training, and Density:** 35 years average age, trained in Gobelet (except Grenache, which is trained in Cordon de Royat) and planted at 5,000-6,000 vines/ha.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September to early October

In The Cellar:

- **Fermentation:** After partial destemming, wine ferments spontaneously in concrete and stainless-steel tanks. Cuvaison lasts 20-35 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** Each variety ages separately for 12 months in demi muids (15% new) and neutral foudres followed by 4 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 25 mg/l free, c. 45 mg/l total.

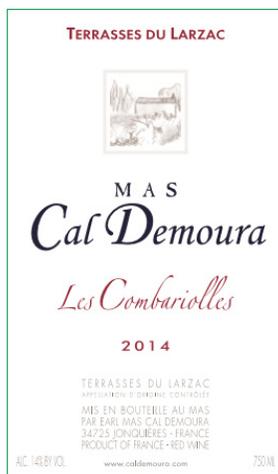
In The Glass:

Previously known as L'infidèle, this wine is the historic cuvée of Jean-Pierre Jullien. It is a blend of all the regional grapes – Grenache, Syrah, Mourvèdre, Cinsault and Carignan. The Goumards make choices in the vineyard and in the cellar that will emphasize finesse and freshness in this bottling, allowing for full expression of the fruit.

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Les Combariolles



At a Glance:

- **Appellation:** AOP Terrasses du Larzac
- **Encépagement:** Syrah (35%), Mourvèdre (30%), Carignan (25%), Grenache (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3 ha of vines in the southeast-facing Combariolles lieu-dit, located between Jonquières and Montpeyroux
- **Soil Types and Compositions:** Stone-rich limestone
- **Vine Age, Training, and Density:** 40 years average age, trained in Gobelet and planted at 5,000-6,000 vines/ha.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, mid September to early October

In The Cellar:

- **Fermentation:** After partial destemming, wine ferments spontaneously in concrete and stainless-steel tanks. Cuvaision lasts 20-35 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** Each variety ages separately for 12 months in demi muids (15% new) and neutral foudres followed by 7 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 25 mg/l free, c. 45 mg/l total.

In The Glass:

The Goumards feel that this parcel produces a wine of more refinement than one typically finds in the Languedoc – a shade less rustic than L'Infidèle. The encépagement leads to a wine that pleases both in its youth and after extensive cellaring.