

The history of Mas Amiel begins in 1816 when a bishop gambles one of his lands around a table and loses it to Raymond Etienne Amiel. The property had 10 hectares of vineyards, which were completely destroyed by phylloxera in 1865. However, the estate was later replanted with American rootstock vines. Subsequently, Amiel's son joined forces with Camille Gouzy, who built a cellar within the same estate.

After a decline in sales, the property was mortgaged and taken over by Charles Dupuy. His son Jean developed it and produced a natural sweet wine under the Mas Amiel brand. The grandson, Charles, continued the work of his ancestors until his death in 1997. From then on, Olivier Decelle purchased Mas in 1999.

Today it consists of 226 hectares of land, including 170 planted with vines....







Properties: 150 has. of vineyards on a property of over 500 ha

Production: 450,000 bottles annully, of which about 30% is exported.

Mas Amiel Natural Cinsault 100% Garnacha

Mas Amiel Natural Grenache 100% Garnacha

 ${\it Mas\,Amiel\,Natural\,Blanc}\, {\it Coupage}\, {\it de\,Garnacha\,Blanca}, {\it Garnacha\,Gris}, {\it Macabeo}\, {\it y\,Vermentino.}$

Mas Amiel Oiseau Rare 100% Garnacha

 ${\it Mas\,Amiel\,Altair}$ Coupage de Garnacha Blanca, Garnacha Gris y Macabeo.

Mas Amiel Vintage 100% Garnacha

 $\it Mas\,Amiel\,Ans\,d'\!Age\,20\,$ 90% Garnacha, 5% Macabeo y 5% Cariñena.

 $\it Mas\,Amiel\,Ans\,d'Age\,30\,$ 90% Garnacha, 5% Macabeo y 5% Cariñena.

 $\it Mas\,Amiel\,Ans\,d'\!\hat{A}\!ge\,40\,$ 90% Garnacha, 5% Macabeo y 5% Cariñena.

 $\it Mas\,Amiel\,Mill\'esime\,69\,$ 90% Garnacha, 5% Macabeo y 5% Cariñena.



