



Mas Zenitude

Vigneron: Erik Gabrielson

Location: Saint-Jean-de-Fos, Languedoc

Size of Domaine: 6 ha

Terroir: Clay & Limestone

Viticulture: Uncertified

5 hectares of vineyards located on a captivating 40-hectare estate between Montpeyroux and Saint-Jean-de-Fos, were almost in ruins when Erik Gabrielson first saw their potential: he immediately started the conversion to biodynamic viticulture, deciding to wait three years before his first vintage in 2009 to ensure that the soil and grapes were healthy and chemical-free. The ecosystem regenerated, and insects and small animals returned to the vines.

His passion for wine dates back to his university studies when he used his university scholarship to buy Bordeaux wines en primeur. Then in 2003, he read an article about Bernard Bellahsen, a winemaker who worked his vineyards with horses and produced natural wine for over 20 years. His curiosity had been piqued, compelled to make a pilgrimage to Domaine Fontedicto... he was amazed by the energy and complexity the wines could transmit. The experience made him understand that being a winemaker means respecting nature, the soil and the grapes to transform what it gives us in the most honest and natural way.

Today he continues to cite Bernard as a critical influence, with many of the same techniques referenced here, working with a horse where possible, adding nothing, and taking nothing away. Always ready to evolve and adapt, with an open mind, producing a range of wines, some from vines over 100 years old, working primarily with amphora of different shapes, sizes and origins. Erik's approach is straightforward: maintaining each grape's integrity and identity to allow them to express themselves individually.