

TERRASSES DU LARZAC

L'Art du Vers

Ruby-red hue. The nose is as remarkable as ever with pronounced fruity notes of blackcurrant, elderberry and a hint of fruit cake. Slightly woody and liquorice-like aromas then start to come through. On entry to the palate, the wine is clean, with a silky elegance and good balance. The 2014 preserves the characteristic style and attractive personality of the previous vintages. There are notes of menthol and spice on the palate, while the Mourvèdre provides a strong typical character and a nice complexity to the whole. A beautiful vintage with good cellar-ageing potential.

FICHE TECHNIQUE

Appellation
AOP Terrasses du Larzac

Millésime
2014

Cépages
Mourvèdre 50%, Syrah 25%, Grenache 25%

Production
30 Hl/Ha

Degré
13.5% alc. / vol

Terroir
Cryoclastic limestone gravel within a deep sandy clay soil.

Vinification
Traditional process in vats. Punching down early in the fermentation process, then daily, light mouillage (soaking) of the cap is carried out towards the end of the 25-day period in vat. Malolactic fermentation takes place in barrels.

Élevage
12 months in oak barrels (30 % new wood, 40 % barrels used for one vintage, 30% barrels used for two vintages).

PALMARÈS

The Wine Advocate
87/100 - Drink 2016-2021

IWC 2016
Silver medal

Jancis Robinson 2016

www.calmel-joseph.com

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17.5 - / 20 : Glossy intensity spreads across the palate ...

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