

LA RUFFE

Deep ruby red in colour. The nose is typical of this parcel with its aromas of garrigue after the rain, spices and a certain untamed character, slightly animal but agreeable. Then come notes of menthol, forest floor, truffle and damp earth. In the mouth it is elegant, upright, tense, with good balance and well-integrated, silky and persistent tannins. This wine's natural freshness is apparent in this vintage, with black fruit, truffle, spices and Mediterranean flavours coming together in great harmony. This is a Rare Cuvee that is ready to be discovered immediately but possesses all the qualities necessary for long ageing.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2017

Cépages
60% Carignan
40% Syrah

Production
20 HL / Ha

Degré
14 % alc./vol

Terroir
Clay limestone and blood-red "ruffes" soil typically found in the Terrasses du Larzac. Red ferrous clay and limestone soils.

Vinification
Harvest started on September 10, 2017 with the Syrah which was at optimum ripeness, and ended on September 20 with the Carignan. The grapes were transported in small crates and then emptied into the destemmer, which was placed directly above the 10 hl fermentation tanks. Maceration lasted three weeks for the Syrah and the Carignan, at 25°C. The wine was then racked and put into barrel for malolactic fermentation.

Élevage
Twelve monts in barrels that had been used for two previous vintages. Unfined.

PALMARÈS

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