



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC L'Art du Vers

The spring of 2020 was cooler and wetter compared to 2019, followed by a summer that was not excessively hot. This vintage effect has produced a delicate and elegant wine of superb cherry red hue. The nose is very refined with lightly oaky notes underpinning redcurrant and cherry, floral notes, and also spices such as white pepper and curry. In the mouth, the attack is clean and subtle with a promise of great persistence. The smoothness of the tannins harmoniously accompanies the toasty, fresh almond, mocha, fruity redcurrant and cherry aromas, but also more sappy notes. Tasted blind, it exhibits a mysterious, wayward, unfettered character... in short, a free spirit.

TECHNICAL SHEET



Appellation

AOP Terrasses du Larzac

Vintage

2020

Varieties

Mourvèdre 50%, Syrah 25%, Grenache 25%

Production

30 HL / Ha

Alcohol

13 % alc. /vol

Terroir

Clay limestone with cryoclastic limestone gravel within a deep sandy clay soil.

Vinification

Traditional vinification in concrete vats. Punching down at the start of fermentation followed by daily moistening of the cap for 25 days. Malolactic fermentation in barrel.

Ageing

6 months in oak barrels (30% new, 40% one wine old, 30% two wines old)

RECOGNITION AND AWARDS



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DECANTER WWA 2023

Bronze Medal - 87 points

Tasted by Andreas Larsson 2023

90/100

Prix Plaisir Bettane + Dessauve 2022

Gold medal

PRESS

Yorkshire Post - 01/2024