

LA RUFFE

Deep ruby red in colour. The nose is typical of this parcel of Ruffe with its aromas of garrigue. Aromas of garrigue (wild aniseed, broom) but also cherries in alcohol, vanilla and truffle. An elegant, well-balanced palate with fine, silky, and persistent tannins.
As always, the natural freshness of this wine is exceptional, with red berry fruit, truffle, garrigue plus tobacco leaf, cigar, toasted bread, blackberry, and fig, that together create a wonderful harmony. A 2018 vintage Rare Cuvee that is ready to drink now or can happily be cellared for many more years.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2018

Cépages
- 60 % Carignan
- 20 % Syrah
- 20 % Grenache

Degré
14 % alc./vol

Terroir
Terrasses du Larzac limestone clay and red 'ruffes' for the Carignan and Fontfroide in the Corbières for the Grenache and the Syrah.

Vinification
The grapes are transported to the cellar in small crates. The fermentation process is entirely natural, using wild yeasts. At the end of alcoholic fermentation. The grapes were transported in small crates and then emptied into the destemmer, which was placed directly above the 20 hl fermentation tanks....The wine was then racked and put into barrel for malolactic fermentation.

Élevage
Barrels : 100 % du volume
12 month in barrels hat had been used for two previous vintages.

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