



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC L'Art du Vers

Pale ruby red with a distinctive nose that is attributable to the complexity of the parcel selection applied to this wine. With black fruit such as blueberry, blackcurrant, and elderberry, evolving to white flowers, eucalyptus, and vanilla, it is also reminiscent of candied fruit cake. The palate opens cleanly and smoothly with fine, persistent tannins. We find the same black fruit, notably blackcurrant, followed by notes more evocative of the Mediterranean, such as black olive, dill, white pepper, peppermint, and liquorice sticks. The Mourvedre brings its inimitable character to the blend to create a unique wine. 2021 is a magnificent vintage with great ageing potential.

TECHNICAL SHEET



Appellation

AOP Terrasses du Larzac

Vintage

2021

Varieties

Mourvèdre 50%, Syrah 25%, Grenache 25%

Alcohol

13.5 % alc./vol

Terroir

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

Vinification

Traditional vinification in concrete vats. The grapes are destemmed but not crushed. Punching down at the beginning of fermentation then light moistening of the cap daily. Fermentation for 15 days at a controlled temperature of 25 ° C.

Ageing

100% aged in barrel (20 % new, 40 % barrels one wine old and 40% barrels two wines old) for six months.

RECOGNITION AND AWARDS

Bettane+Desseauve Prix Plaisir 2024

Gold Medal



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The Tasting Panel 2024
94/100

Magazine Terre de Vins - Verticale Sylvie TONNAIRE
92-93/100

James Suckling 2023
91/100