

TERRASSES DU LARZAC

L'Art du Vers

Ruby red. The nose, as remarkable as ever, arrives in a wave of blackcurrant, elderberry, laurel, pomegranate, coffee, white pepper, and its signature notes of candied fruit cake. The tannins are fine, elegant, and persistent, giving rise to a clean, smooth first palate, which is refined and well balanced. The 2022 has all the typicity of previous vintages and the same compelling personality, with its notes of liquorice, cinnamon, turmeric, vanilla, and coconut. The Mourvedre adds its own powerful character which plays an important role in the complexity of the blend. If you are looking for an original Terrasses du Larzac, "l'art du vers" will certainly take you down some less travelled paths....

FICHE TECHNIQUE

Appellation
AOP Terrasses du Larzac

Millésime
2022

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

Degré
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.

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

PALMARÈS

Jancis Robinson April 2024

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16,5/20

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