



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC

L'Art du Vers

Deep colour. Clean and straightforward on the nose, showing a beautiful identity. It is intense and concentrated with notes of red and black fruit - with a predominance of blackcurrants. The texture on the palate is supple, concentrated and balanced: the tannins are fine. Notes of liquorice, menthol, garrigue, bay leaves, blackcurrants and spices. This vintage is less "gamey" than the 2011. The wine shows marked minerality with superb fruit. A very delicate wine.

FICHE TECHNIQUE

Appellation

AOP Coteaux du Languedoc Terrasses du Larzac

Millésime

2012

Cépages

Mourvedre 50%, Syrah 25%, Grenache 25%

Rendement

30 HL / Ha

Degré

13.5% alc./vol

Terroir

Composed of cryoclastic limestone gravel in a sandy clay soil

Vinification

Traditional in vat. Punching down operations (pigeages) at the start of fermentation followed by light wettings of the cap every day until the end of the 15 day fermentation period. Malolactic fermentation in barrel.

Élevage

16 months in oak barrels (20% new wood, 30% barrels used for one vintage, 50% barrels used for two vintages)

RÉCOMPENSES

Jancis Robinson

16.5 / 20

International Wine Challenge 2014

Commended

PRESSE



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The Morning Claret - Simon Woolf - 12/2014