

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%

Production
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)

PALMARÈS

Jancis Robinson
16.5 / 20

International Wine Challenge 2014
Commended

PRESSE

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The Morning Claret - Simon Woolf - 12/2014

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