



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC

L'Art du Vers

Deep colour. Clean and straightforward on the nose, with lots of personality. Intense and concentrated, with notes of small red berries and hints of Mediterranean herbs and spices. On the palate, the texture is supple, concentrated and well-balanced, with fine tannins. Notes of menthol, bay leaves, blackcurrants and spices.

FICHE TECHNIQUE

Appellation

AOP Coteaux du Languedoc Terrasses du Larzac

Millésime

2013

Cépages

Mourvèdre 50%, Syrah 25%, Grenache 25%

Rendement

30 HL / Ha

Degré

13.5% alc./vol

Terroir

Cryoclastic limestone gravel within a deep sandy clay soil.

Vinification

Vinified traditionally in vat. Punch down is carried out at the start of fermentation followed by light wetting of the cap every day towards the end of the fermentation period (15 days). Malolactic fermentation in barrel.

Élevage

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

RÉCOMPENSES

Jancis Robinson 2016

17.5 / 20 ; With time, Laurent tells me, this wine becomes very perfumed ...

Wine Advocate / R. Parker

90/100 - The star of the show ... an outstanding wine ...

Gilbert & Gaillard

Gold Medal