

TERRASSES DU LARZAC

L'Art du Vers

A lovely ruby red hue. Highly opulent nose with notes of red and black berry fruit such as redcurrant, blackcurrant and elderberry. The attack is elegant, frank, with a strongly red fruit middle palate and complex notes of aniseed, peppermint and eucalyptus for a wine with lots of character. The oaky notes of this vintage are finely honed and the tannins are already well integrated. An atypical Terrasses du Larzac in the continuity of the style of previous vintages.

FICHE TECHNIQUE

Appellation
AOP Terrasses du Larzac

Millésime
2015

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

Production
35 Hl/Ha

Degré
13.5% alc./vol

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

Vinification
Traditional process in vats. Punching down early in the fermentation process, then daily, light mouillage (soaking) of the cap is carried out towards the end of the 15-day period in vat. Malolactic fermentation takes place in barrels.

Élevage
12 months in oak barrels (40 % new wood, 40 % barrels used for one vintage, 20% barrels used for two vintages).

PALMARÈS

Jancis Robinson 30/09/2017
16.5 / 20 Very spicy, burly, yet with a skein of minty freshness...

Guide Hachette
La bouche est centrée sur le poivre et les senteurs de garrigue

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