

LA RUFFE

A bright ruby colour. The nose is as expressive as ever with notes of forest floor, truffle and peat, evolving to more spicy aromas mingled with aniseed and boxwood. The palate opens agreeably with velvety tannins, superb texture and a persistence that promises good ageing potential. In the mouth we find an aromatic palette composed of black truffle, garrigue, blackberry, prune and dried fig, with a vertical finish. A harmonious, subtle wine which largely merits its status as a rare cuvee.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2014

Cépages
40% Syrah, 40% Carignan, 20% Mourvèdre

Production
25 HL / Ha

Degré
14% alc./vol

Terroir
Clay limestone and blood-red "ruffes" soil typically found in the Terrasses du Larzac.
Red ferrous clay and limestone soils.

Vinification
Harvest started on September 5, 2014 with the Syrah which was at optimum ripeness, and ended on September 20 with the Carignan and the Mourvèdre on the 2nd of October. The grapes were transported in small crates and then emptied into the destemmer, which was placed directly above the 10 hl fermentation tanks. Maceration lasted three weeks for the Syrah and the Carignan, at 25°C. The Mourvèdre macerations lasts two weeks at 30°C. The wine was then racked and put into barrel for malolactic fermentation.

Élevage
Two years in barrels that had been used for two previous vintages. Unfined. Sulfite use limited to 2 g/hl.

PALMARÈS

Jancis Robinson 30/09/2017
16.5 / 20 The palate is far more guttural – chewy, big, hot chocolate and chilli, a back - note bite of juniper. ...

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