

TERRASSES DU LARZAC

L'Art du Vers

A lovely ruby red colour. The fruit-packed nose offers its classic notes of blackcurrant and spice, layered with touches of menthol and aniseed. This vintage has superb balance, with a silky texture, velvety tannins, and aromas of eucalyptus, elderberry, crystalized fruit with rich toasted notes on the finish. A magnificent vintage offered to us by this terroir of the Terrasses du Larzac.

FICHE TECHNIQUE

Appellation
Terrasses du Larzac

Millésime
2016

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

Production
25 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 10-day period in vat. Malolactic fermentation takes place in barrels.

Élevage
12 months in oak barrels (30 % new wood, 40 % barrels used for one vintage, 30% barrels used for two vintages).

PALMARÈS

Sam Kim 2019
94/100

Meininger Sommelier 2019
92/100

Jancis Robinson 08/03/2018
16.5 / 20 ... tastes like a baked blueberry and chocolate tart with burnt edges ...

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PRESSE

Meiningers Sommelier, 01/2019, by Christoph Nicklas - 07/2019

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