



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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.

TECHNICAL SHEET

Appellation

Terrasses du Larzac

Vintage

2016

Varieties

Mourvèdre 50%, Syrah 25%, Grenache 25%

Production

25 HL / Ha

Alcohol

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.

Ageing

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

RECOGNITION AND AWARDS

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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PRESS

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

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