

LA RUFFE

A deep red purple. The nose offers the very best that Carignan can express when it is truly at its apogee. This new parcel of old Carignan has produced an absolutely exceptional wine in this vintage. With just a touch of rusticity, the nose is fragrant with spices, boxwood, peat and black olive. In the mouth, power is balanced by silky, well-integrated tannins that offer great elegance alongside the complexity of red and black stone fruit, truffle, Mediterranean herbs and also notes of underwood. A wonderfully harmonious wine that justifies is status as a rare cuvee.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2015

Cépages
40% Syrah, 60% Carignan

Production
20 HL / Ha

Degré
14,5 % 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 10, 2015 with the Syrah which was at optimum ripeness, and ended on September 30 with the Carignan. 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 28°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

Sam Kim 2019
94/100

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PALMARÈS

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Jancis Robinson 08/03/2018
17.5 / 20 Gorgeous black cherries on the palate. Utterly delicious. So intense!

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