

TERRASSES DU LARZAC

L'Art du Vers

A deep ruby red wine with an intense nose of red fruit, like cherry, spices and lightly smoky undertones, evolving to menthol, aniseed and floral aromas. In the mouth it is smooth and fresh with silky, well-balanced tannins, as always. Vanilla, liquorice and elderberry lead to rich roasted notes and mocha on the finish. The Terrasses du Larzac remains a truly exceptional appellation, and this vintage is here to
prove it once again.

FICHE TECHNIQUE

Appellation
AOP Coteaux du Languedoc Terrasses du Larzac

Millésime
2017

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

Production
30 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 2020
94/100

Jancis Robinson 2019
16,5/20

Vinum - Germany

www.calmel-joseph.com

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