

LA RUFFE

Deep purple red in colour. Initial aromas are typical of this terroir of red shale mounds known as "ruffes", with untamed, spicy notes of garrigue, followed by peat and truffle in a very Mediterranean style. The palate is elegant and superbly balanced with silky, melting tannins of great persistence. The inherent freshness of this wine is exceptional, as always, with a myriad of small red berry fruit, truffle, garrigue but also notes of black olive tapenade creating exceptional harmony. A rare cuvee that can be enjoyed today, in this vintage, or cellared for many more years.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2016

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 25, 2016 with the Syrah which was at optimum ripeness, and ended on September 28 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

Andreas Larsson
91/100

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PALMARÈS

Harpers Wine Stars 2021
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La Revue du Vin de France
15/20

Sam Kim 2020
95/100

Jancis Robinson 2019
17/20

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