



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



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.

TECHNICAL SHEET

Appellation

AOP Terrasses du Larzac

Vintage

2018

Varieties

Mourvèdre 50%, Syrah 25%, Grenache 25%

Production

30 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

Wine Advocate 2020

88/100

Wine Align

89/100

La Revue du Vin de France

91/100



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



PRESS

Christmas Wine roll-call by Tom Cannavan - 12/2020