

TERRASSES DU LARZAC

L'Art du Vers

A deep, gleaming, ruby red colour. The nose is powerful, with finely oaky notes that evoke liquorice, chocolate, vanilla pod, but also spices such as thyme and turmeric. The palate opens incisively, with excellent balance that implies good persistence to come. The smoothness and finesse of its tannins underpin notes of roasted grains, patisseries, mocha and white summer fruits that lead to a somewhat spicy, golden tobacco finish. Tasted blind, it presents a face which is mysterious, wayward, unfettered... in a word, a rebel.

FICHE TECHNIQUE

Appellation
AOP Terrasses du Larzac

Millésime
2019

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

Rendement
30 HL / Ha

Degré
14.5 % alc./vol

Terroir
Clay limestone with cryoclastic limestone gravel within a deep sandy clay soil.

Vinification
Traditional vinification in concrete vats. Punching down at the start of fermentation followed by daily moistening of the cap for 25 days. Malolactic fermentation in barrel.

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

RÉCOMPENSES

Vert de Vin Magazine Winter 2021/2022
16.5/20

The Tasting Panel Magazine Nov 2022
92/100

The Wine Merchant Top 100 2022
Highly Commended

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RÉCOMPENSES

America Awards 2022
Silver Medal

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