TERRASSES DU LARZAC

L'Art du Vers

Ruby-cherry red colour. The nose seduces with notes of cherry, fresh mint, curry, bay leaf and delicate hints of chocolate. The tannins are fine, elegant and enveloping, offering a beautiful persistence that allows for a clean, silky and perfectly balanced attack. On the palate, aromas of coffee, mocha, morello cherry, liquorice and vanilla unfold elegantly, bringing richness and depth. This wine retains a strong personality and remarkable typicity, ideal for those looking for an original and daring Terrasses du Larzac.

FICHE TECHNIQUE

Appellation
AOP Terrasses du Larzac

Millésime
2023

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

Degré
13.5 % alc./vol

Terroir
Argilo calcaire

Vinification
Traditional vinification in concrete vats. Grapes destemmed and not crushed. Pigeage at the start of fermentation, then light daily punching down of the marc during the rest of the vatting period. Alcoholic fermentation for 10 days, temperature-controlled at 28°C. Maceration for 10 days after alcoholic fermentation.

Élevage
Barrels: 100% of the volume (20% new wood, 40% barrels used for one wine, 40% barrels used for two wines)
Duration: 6 months

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