



# CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## TERRASSES DU LARZAC

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Deep colour. Clean and straightforward on the nose, showing a beautiful identity. It is intense and concentrated with notes of red and black fruit - with a predominance of blackcurrants. The texture on the palate is supple, concentrated and balanced: the tannins are fine. Notes of liquorice, menthol, garrigue, bay leaves, blackcurrants and spices. This vintage is less "gamey" than the 2011. The wine shows marked minerality with superb fruit. A very delicate wine.

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### FICHE TECHNIQUE

**Appellation**

AOP Coteaux du Languedoc Terrasses du Larzac

**Millésime**

2012

**Cépages**

Mourvedre 50%, Syrah 25%, Grenache 25%

**Rendement**

30 HL / Ha

**Degré**

13.5% alc./vol

**Terroir**

Composed of cryoclastic limestone gravel in a sandy clay soil

**Vinification**

Traditional in vat. Punching down operations (pigeages) at the start of fermentation followed by light wettings of the cap every day until the end of the 15 day fermentation period. Malolactic fermentation in barrel.

**Élevage**

16 months in oak barrels (20% new wood, 30% barrels used for one vintage, 50% barrels used for two vintages)

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### RÉCOMPENSES

**Jancis Robinson**

16.5 / 20

**International Wine Challenge 2014**

Commended

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### PRESSE

The Morning Claret - Simon Woolf - 12/2014