



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## TERRASSES DU LARZAC

Deep colour. Clean and straightforward on the nose, with lots of personality. Intense and concentrated, with notes of small red berries and hints of Mediterranean herbs and spices. On the palate, the texture is supple, concentrated and well-balanced, with fine tannins. Notes of menthol, bay leaves, blackcurrants and spices.

### FICHE TECHNIQUE

**Appellation**

AOP Coteaux du Languedoc Terrasses du Larzac

**Millésime**

2013

**Cépages**

Mourvèdre 50%, Syrah 25%, Grenache 25%

**Rendement**

30 HL / Ha

**Degré**

13.5% alc./vol

**Terroir**

Cryoclastic limestone gravel within a deep sandy clay soil.

**Vinification**

Vinified traditionally in vat. Punch down is carried out at the start of fermentation followed by light wetting of the cap every day towards the end of the fermentation period (15 days). Malolactic fermentation in barrel.

**Élevage**

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

### RÉCOMPENSES

**Jancis Robinson 2016**

17.5 / 20 ; With time, Laurent tells me, this wine becomes very perfumed ...

**Wine Advocate / R. Parker**

90/100 - The star of the show ... an outstanding wine ...

**Gilbert & Gaillard**

Gold Medal