



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC

A lovely ruby red hue. Highly opulent nose with notes of red and black berry fruit such as redcurrant, blackcurrant and elderberry. The attack is elegant, frank, with a strongly red fruit middle palate and complex notes of aniseed, peppermint and eucalyptus for a wine with lots of character. The oaky notes of this vintage are finely honed and the tannins are already well integrated. An atypical Terrasses du Larzac in the continuity of the style of previous vintages.

FICHE TECHNIQUE

Appellation

AOP Terrasses du Larzac

Millésime

2015

Cépages

Mourvèdre 50%, Syrah 25%, Grenache 25%

Rendement

35 Hl/Ha

Degré

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 15-day period in vat. Malolactic fermentation takes place in barrels.

Élevage

12 months in oak barrels (40 % new wood, 40 % barrels used for one vintage, 20% barrels used for two vintages).

RÉCOMPENSES

Jancis Robinson 30/09/2017

16.5 / 20 Very spicy, burly, yet with a skein of minty freshness...

Guide Hachette

La bouche est centrée sur le poivre et les senteurs de garrigue