



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## TERRASSES DU LARZAC

### L'Art du Vers

A lovely ruby red colour. The fruit-packed nose offers its classic notes of blackcurrant and spice, layered with touches of menthol and aniseed. This vintage has superb balance, with a silky texture, velvety tannins, and aromas of eucalyptus, elderberry, crystalized fruit with rich toasted notes on the finish. A magnificent vintage offered to us by this terroir of the Terrasses du Larzac.

#### FICHE TECHNIQUE

**Appellation**

Terrasses du Larzac

**Millésime**

2016

**Cépages**

Mourvèdre 50%, Syrah 25%, Grenache 25%

**Rendement**

25 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 10-day period in vat. Malolactic fermentation takes place in barrels.

**Élevage**

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

#### RÉCOMPENSES

**Sam Kim 2019**

94/100

**Meininger Sommelier 2019**

92/100

**Jancis Robinson 08/03/2018**

16.5 / 20 ... tastes like a baked blueberry and chocolate tart with burnt edges ...



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## PRESSE

Meiningers Sommelier, 01/2019, by Christoph Nicklas - 07/2019