



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC

L'Art du Vers

A deep ruby red wine with an intense nose of red fruit, like cherry, spices and lightly smoky undertones, evolving to menthol, aniseed and floral aromas. In the mouth it is smooth and fresh with silky, well-balanced tannins, as always. Vanilla, liquorice and elderberry lead to rich roasted notes and mocha on the finish. The Terrasses du Larzac remains a truly exceptional appellation, and this vintage is here to prove it once again.

FICHE TECHNIQUE

Appellation

AOP Coteaux du Languedoc Terrasses du Larzac

Millésime

2017

Cépages

Mourvèdre 50%, Syrah 25%, Grenache 25%

Rendement

30 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 2020

94/100

Jancis Robinson 2019

16,5/20

Vinum - Germany



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15,5/20



- 2 -

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