



TERRASSES DU LARZAC 2015

AOP Coteaux du Languedoc Terrasses du Larzac

Carmel & Joseph, France

eCommerce 374503 | 13.5% alc./vol. | \$24.25

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.



Jancis Robinson
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Jancis Robinson '16 (14&13vntg)

17.5p

International Wine Challenge '16 (14vntg)

SILVER

Robert Parker '16 (13vntg)

90p

Terroir:

Cryoclastic limestone gravel within a deep sandy clay soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; **NO WEED KILLER** is used. Pruning is short to regulate yields.

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.

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

Variety: Mourvedre 50%, Syrah 25%, Black Grenache 25%

Residual sugar: 2 g/L

Serving suggestion: Serve at 17°C. Perfect accompaniment duck confit, braised beef, grilled meat, roast veal, Mediterranean dishes, cheeses