



TERRE^{DES} 2 SOURCES



CAPRICES 2019 AOP TERRASSES DU LARZAC

Varieties Syrah, Carignan, Grenache

Terroir / Viticulture

The vineyard parcels used to make this wine are on gentle to moderate slopes near the base of the Cévennes mountains. Fruit comes from a mixture of old (60 years) and young vines (down to 15 years). The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation and that the soils drain fairly well.

Only the best parcels of land qualify for the AOC Terrasses du Larzac appellation, and our vines in these areas have achieved a good balance of growth and moderate to light production levels. This means fewer viticultural interventions and a wine that really expresses its terroir.

Winemaking

Fermented in concrete tanks and aged for 3 years in a mixture of foudre, tanks and barrels.

Tasting Notes

Elegant, complex aromas of ripe fresh plums with hints of sandalwood and cedar on the nose. The palate is long and full with a mix of plums, boysenberry and deep red summer fruits. Silky tannins give a firm structure to the wine, as well as a generous ageing potential.

Food Matches

Try pairing this wine with rich red meat dishes, a slow-cooked mushroom risotto or barbecued lamb.

Cellaring

This wine is drinking well now and into 2030, depending on storage conditions.

Details

Bottling date: 12 July, 2022; 14% Alcohol



@Terre2Sources

La Plaine 34190 MONTAULIEU

Tel: +33 4 67 73 70 21

contact@terredes2sources.com

www.terredes2sources.com