



AOC TERRASSES DU LARZAC

2016



Varieties: Syrah, Grenache and Carignan



Terroir: 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



Viticulture: Only the best parcels of land qualify for the AOC Terrasses du Larzac appellation, and our vines in those 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: This blend was fermented and aged in barriques for a minimum of 12 months



Tasting Notes: An intense and spicy nose with aromas of ripe red fruits and chocolate. There is a rich and round mouthfeel with flavours of boysenberries and eucalyptus with a supple, savoury finish



Suggested Food Matches: A generous wine that matches well with cheeses or red meats

Cellaring: Five years, depending on storage conditions
Best served between 15 and 18°C



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