



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



TERRASSES DU LARZAC L'Art du Vers

FICHE TECHNIQUE



Appellation

AOP Terrasses du Larzac

Millésime

2022

Cépages

Mourvèdre 50%, Syrah 25%, Grenache 25%

Degré

13.5 % alc./vol

Terroir

Clay limestone with cryoclastic limestone gravel within a deep sandy clay soil.

Vinification

Traditional vinification in concrete vats. The grapes are destemmed but not crushed. Punching down at the beginning of fermentation then light moistening of the cap daily. Fermentation for 15 days at a controlled temperature of 25 ° C.

Élevage

100% aged in barrel (20 % new, 40 % barrels one wine old and 40% barrels two wines old) for six months.

RÉCOMPENSES

Jancis Robinson April 2024

16,5/20