

AOP Terrasses du Larzac 2023



ORIGINS & TERROIRS

Syrah, Grenache, Cinsault

Appellation: AOP Terrasses du Larzac

Label: Organic wine - Certified by Ecocert

Yield: 30 hl/ha

Vines are located in the heart of the appellation on a predominantly clay-limestone terroir, rich in red ruffles and schists. The grapes benefit from suitable conditions to obtain optimal maturity due to the altitude of the vineyard and the winds coming from the mountainous Larzac plateau.



WINEMAKING & AGING

Plot selection of the best vines. Harvest destemming and sorting, traditional vinification in concrete tanks with temperature control. Pumping over and punching down, 3 weeks of vatting. 12 months of ageing in tanks. Fining : No.

Filtration: Tangential.



TASTING NOTES

STRENGTH & FRESHNESS



Garnet red with purple reflections



Spices, garrigue, black cherry notes, punctuated by a hint of pepper and licorice



Supple, balanced, with a lovely aromatic freshness



FOOD & WINE PAIRING

Grilled beef spider and its full-bodied juice.

The Vegan touch: Vegetable ravioli and mushroom sauce.

Bottle 75cl : Burgundy Type - Item Code: 932

Case: 6 bottles

Pallet: Europe / 570 bottles / 5 ranks x 19 cases

EAN Bottle: 3380330005546 - EAN Case: 3380330005553




JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS