

# AOP TERRASSES DU LARZAC

*Les Terrasses du Larzac, an exceptional terroir... Between altitude, Tramontane and scrubland, this vineyard shaped by mankind offers an organic wine combining power and freshness.*



## ORIGINS & TERROIRS

Syrah, Grenache  
Appellation: AOP Terrasses du Larzac  
Label: Organic wine - Certified by Ecocert  
Average yield: 30 hl/Ha

The vines are located in the heart of the appellation on a predominantly clay-limestone terroir, rich in red ruffes and shale. The grapes benefit from favourable conditions for obtaining optimal maturity due to the altitude of the vineyard and the winds coming from the mountainous plateaus of Larzac.



## VINIFICATION & AGEING

Plot selection of the best vines. Destemming and sorting of the harvest, traditional vinification in concrete vats with temperature control. Pumping over and punching down, vatting for 3 weeks. Aged for 12 months in vats. No fining. Filtration: Tangential.



## TASTING NOTES



16-18°C

## STRENGTH & FRESHNESS

 Garnet red with purple reflections.



Opens with notes of spices, garrigue, black cherry, punctuated by a hint of pepper and liquorice.



Supple, balanced, with a beautiful aromatic freshness.



## FOOD & WINE PAIRING

Grilled beef and its full-bodied juice.  
Vegan touch: Vegetable ravioli and mushroom sauce.

Bottle 75cl: Bourgogne Type - Item Code: 932  
Case: 6 bottles  
Palletisation: 570 bottles / pallet: 5 ranks x 19 cases  
EAN Bottle: 3380330005546  
EAN Case: 3380330005553

CONTAINS SULPHITES



Larzac

TERRASSES



JACQUES FRELIN

[www.jacquesfrelin.com](http://www.jacquesfrelin.com)

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