

Terrasses du Larzac Rouge

Domaine de MONTCALMÈS

LOCALITY: FRANCE – Languedoc – Hérault

APELLATION: Terrasses du Larzac

GRAPE VARIETY: 60% Syrah, 20% Mourvèdre and 20% Grenache

WINEMAKER: Frédéric Portalié

VINEYARD: On average planted in the 1990s. Facing north, Grenache and Syrah vines located over a lake limestone plateau. Facing south and northwest, Mourvèdre vines located in *Aniane* over “*galets roulés*” soil (rolled pebbles).

VITICULTURE: Organic (certified Ecocert). Yield 25 hL/ha.

WINEMAKING: Each grape variety is vinified separately. De-stemmed grapes then crushed with direct pressure. Fermented over indigenous yeasts with periodic punch-downs. *Cuvaison* for 30 days.

AGING: Aged for 24 months in used oak barrels. Then blended in tank and aged for 2 additional months before bottling.

BOTTLING: Unfiltered. Coordination with the lunar calendar.

