

## Clos de la Barthassade Terrasses du Larzac Les Ouvrées

### ABOUT THE ESTATE

#### APPELLATION

Terrasses du Larzac

#### GRAPE VARIETY

50% Syrah, 35% Mourvèdre, 15% Grenache

#### FARMING

Sustainable (HVE3), Organic (Ecocert)

#### SOIL

Limestone scree with some plots containing more sand and others more clay

#### VINEYARDS & VITICULTURE

Organic farming with adherence to the biodynamic calendar. From the La Barthassade vineyard in Montpeyroux and the Les Combarioles and Bois de Paulhau vineyards in Jonquières. Vines were planted in the early 1980s. The Mourvèdre is some of the oldest in the region. Cordon de Royat trained. Average yield 25hl/ha.

#### HARVEST & VINIFICATION

Partial whole clusters (60% for the Grenache and 50% for the Syrah), vatting and devatting by gravity, pumping over during 2/3 of fermentation, then pigeage under temperature control and vatting for three weeks. 22 months aging in demi-muids, barriques, and concrete eggs.

#### ALCOHOL BY VOLUME

14.5

#### PACK SIZE

12x750mL

