

Clos de la Barthassade

Terrasses du Larzac Les Ouvrées

ABOUT THE ESTATE

- Terrasses du Larzac is a young appellation that has quickly proven itself as a home for top-quality wines.
- Winemakers Guillaume and Hélène Baron have hand-selected every vineyard plot and the varieties grown within.
- The vineyards are farmed biodynamically, with the warm, sunny days providing the perfect environment for natural grape growing.
- Unusually for the Languedoc, the wines are 50-80% whole cluster, and all vinification is by gravity.
- The wines draw comparisons to far more famous appellations, such as Côte Rôtie, making this lineup a superb value for money.

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 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

