



TERRASSES DU LARZAC

Clos du Prieur Rouge

Appellation: AOP Terrasses du Larzac

Grapes : Syrah 70%, Grenache 30%

Climatic conditions : Mediterranean, humid and cool

Yield: 25 to 30 hl/ha according to the vintage

Terroir : Brown soils formed on scree at the foot of the Seranne mountain. Slope of 10 to 30% incline. Vineyard located from 150m to 250m high with a south-east exposure.

Vinification : Vinified in a traditional way: hand picking, treading with the feet, minimum simplified cellar equipment. Fermentation in concrete vats. Vatting for 30 days. Delestages and pumping over once a day.

Ageing: The high concentration of the wines allows a long ageing in French oak from Allier, medium toasting, for 18 months. One small part of the wine is aged in concrete vats. Renewal of the barrels every 5 years.

Tasting Notes: Very aromatic nose of guarrigue, dried herbs, black fruits, chalk and sweetness coming out. Round and spicy on the palate with notes of wild berries, raspberry and Provence herbs. A bigger, “in the face” wine than the Grande Cuvee Domaine de l’Hortus red, yet with a dry and much precised finish.

