



LES AMORIERS

Red

- AOP TERRASSES DU LARZAC 2017 -

We have named this cuvée 'Les Amoriers' (the mulberry trees), which in former times were cultivated on the estate to provide nourishment to the silkworm.

Grape Varieties

60% Grenache
20% Syrah
20% Mourvèdre

Soil

Clay-limestone

Harvest

Hand-harvested

Vinification

Traditional red vinification with soft pigeage and pump over for a controlled maceration during almost three weeks

Ageing

2/3 in vats, 1/3 in new French oak barrels for 12 months

Production

45 hl, 6000 bottles

Alcohol

14% abv.

Appearance

Ruby

Nose

Elegant. Red and black fruit aromas alongside delicate undertones of vanilla and black pepper.

Palate

Refined, black cherry, red fruits and a hint of mint combine enticingly on the palate of this fresh, lightly oaked wine.

Food Pairing

Grilled steak topped with Ceps or a slow roast leg of lamb.

Serving Temperature

12° - 14°C

