

Clos de la Barthassade Coteaux du Languedoc Rouge Cuvée H

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

Languedoc

GRAPE VARIETY

70% Syrah, 15% Mourvèdre, 15% Grenache

FARMING

Sustainable (HVE3), Organic (Ecocert)

SOIL

Limestone scree

VINEYARDS & VITICULTURE

Organic farming with adherence to the biodynamic calendar. Mourvèdre from La Barthassade vineyard on the stony terraces of Montpeyroux. Syrah from the Le Bois de Paulhau vineyard, Grenache from the Combariolles vineyard in Jonquières.

HARVEST & VINIFICATION

All work done by gravity. Temperature-controlled fermentation in stainless steel tanks. 50% whole cluster. Native yeast. Gentle extraction using minimal pump-over and punch-down. Long and gentle press. No added SO2 until after malolactic fermentation and minimal additions at bottling. Ten months aging in 80% stainless steel tanks and 20% barriques.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL

