

## 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 H el ene 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 C ote R otie, making this lineup a superb value for money.

### APPELLATION

Terrasses du Larzac

### GRAPE VARIETY

50% Syrah, 35% Mourv edre, 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 Jonqui eres. Vines were planted in the early 1980s. The Mourv edre 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

