

Jeff Carrel Terrasses du Larzac



65% Grenache, 25% Syrah, 5% Carignan, 5% Mourvèdre.
Grapes ripen on the foothills of the Massif Central, shaped by cool winds and limestone-rich terroir.

Tasted by Yves
Beck
90 /100



Appellation: AOP Languedoc Terrasses du Larzac

Vintage: 2024

Alcohol: 14.5%

Grape varieties: 65% Grenache, 25% Syrah, 5% Carignan, 5% Mourvèdre

Terroir: Limestone scree.

Vinification methods:

Mechanical harvesting, slow fermentation, extraction using punching technique.

Maturing:

On fine lees.

Tasting notes:

A nose of luscious red fruits.

Fresh and savory on the palate, medium-bodied, with a long, red fruit finish, an ode to the terraced terroirs that grace the Massif Central.

Pairing:

Works well with white meats, a lentil dal without coconut, a thin red fruit tart...

Recommendations:

Serve between 15 and 18°C

Aging potential: At least 8 years.