

# Jeff Carrel Terrasses du Larzac



Produit de France

ETI

**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.