

by Jeff Carrel Les Darons Magnum



LES DARONS
★
LANGUEDOC
APPELLATION D'ORIGINE PROTÉGÉE
2021
by **JEFF CARREL**

« *Les Darons* » (meaning fathers) is a wine which is representative of western Languedoc: the most southern wine region in France, based mainly on Grenache planted on clay and limestone soils.



Appellation: AOP Languedoc

Vintage: 2021

Alcohol: 14%

Grape varieties: 75% Grenache / 5% Carignan / 20% Syrah

Terroir: Clay, limestone, lacustre, splints (Minervois 8%) / Gypsum (Talairan, Corbière 32%) / Sand (La Clape 44%) / Clay & limestone from the Agly Valley (6%) and Saint Chinian (10%).

Vinification methods: Majority of manuel harvesting, destemmed and crushed, grapes assembled with a selection of full harvest, extraction by punching (Grenache & Carignan) / Mechanical harvesting, pre-fermentation maceration, extraction from above by punching (Syrah). We follow each of the different vinifications, and assemble on each site where the wine is matured.

Maturing: In tanks after assembly.

Tasting notes:

Deep red with glints of purple.

Hints of red fruit yoghurts, and with aeration fruits such as plums, blueberries and blackberries combined with cinnamon and white pepper spices.

Combines amplitude and stress with a dense and silky matter. Mature tannins which easily pass thanks to the fruit and its freshness.

Powerful, full-bodied and luscious with numerous but not over-bearing spices finishing with menthol resinous notes.

Pairing:

Barbecues, red and white meats, a red wine for all occasions... and a magnum especially for the week-ends...

Recommendations:

Serve between 15 and 18°C

Aging potential: 7 to 8 years