

Domaine d'Aupilhac Languedoc Montpeyrroux "Le Clos" red 2020



Product price:

€312.00

Product features:

Area: LANGUEDOC

Winemaker: Sylvain Fadat

Vintage: 2020

Appellation: Languedoc Montpeyrroux

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 95/100

Cépage dominant: mourvèdre

Alcool: 13

Product short description:

95/100 RVF. The most illustrious cuvée by Sylvain Fadat. Very long aging potential. Produced in very limited quantities, like the other prestigious cuvée from Aupilhac named "La Boda," it has fallen victim to its success and is now offered in limited allocations since the 2017 vintage.

Product description:

PRESENTATION OF DOMAINE D'AUPILHAC
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine d'Aupilhac Languedoc Montpeyrroux "Le Clos" 2020 red wine:

La Revue du Vin de France (may 2024, "100 wines that showcase the greatness of Languedoc") 95/100. *The old vines on limestone and blue marl produce this dense juice, graphite and black fruits. It is still a bit reserved, but the velvety texture and enveloping quality are present. It already has a serenity and tactile charm that promise a very great future.*

Guide RVF des Meilleurs Vins de France 2024 (august 2023) : 95/100. *"Le Clos 2020 proves to be the cuvée with the most density. A wine marked by graphite and black fruits that still deserves a bit more time, but the velvet is there and the finish is very precise."*

Technical sheet written by the domaine:

Grape variety: Mourvèdre 40% - Carignan 40% - Syrah 20%

Soil: Clay-limestone. Grapes from old vines selected from an area with a high proportion of blue marl. These limestone marls are difficult to work with, providing water to the roots sparingly, even in extreme heat conditions.

Vinification: Fermentation of grape varieties separately. Maceration lasts about 22 days.

Aging: Around 32 months in barrels.

Tasting: Great complexity with a blend of spices and black fruits on the nose. On the palate, the entry is delicate with a build-up that culminates in a long, balanced finish. The well-present tannins are enveloped.

Gastronomic Pairing: This wine will pair well with a roasted leg of lamb as well as other red meats and spicy dishes, and why not a woodcock with porcini mushrooms.