

Les Vignes Oubliees, Terrasses du Larzac red 2022



Product price:

€150.00

Product features:

Area: LANGUEDOC

Winemaker: Jean-Baptiste Granier

Vintage: 2022

Appellation: Terrasses du Larzac

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: syrah - grenache

Product short description:

The richness of Languedoc and the freshness of the Larzac foothills produce wines of exceptional finesse thanks to ancestral vines planted at altitude and cultivated organically. Ideally, they should be kept for 3 years after their vintage... so until 2025 here. But they are already so good young, who will have the patience to wait?**WARNING:** For the environment, the domaine has decided to no longer use aluminum capsules (purely aesthetic), but rest assured, the wine is perfectly protected and the payment of taxes (represented by Marianne, now no longer mandatory) is duly made!

Product description:

PRESENTATION OF THE FORGOTTEN VINES
+ ALL ITS OTHER WINES IN STOCK

Les Vignes Oubliées, Terrasses du Larzac red 2022

RVF Guide to the Best Wines of France 2025 (August 2024) : **94/100**. *Denser, the terrasses-du-larzac has a fine grain that takes us between licorice and aromatic herbs.*

IMPORTANT AESTHETIC PRECISION : the bottles have **no capsule** on the neck. The winemaker, like more and more of his peers, emphasizes that capsules are not easily recyclable, and since modern corks perfectly protect the wine, the capsule is now merely aesthetic... thus the artist has decided: no more capsule!

Technical sheet written by the domaine:

Tasting advice from the winemaker in 2025: decant at the time of serving, aging potential 8 to 15 years.

Terroir: Gravel, schist, and some clay-limestone testify to the diversity offered by the Terrasses du Larzac, particularly for this cuvée, the commune of Saint Privat.

Cultivation method: Traditional farming without herbicides or synthetic molecules, short pruning, heart bud thinning, manual harvesting.

Grapes: Grenache, Syrah, and Carignan express themselves to reveal the terroir of the foothills of Larzac.

Vinification: Work guided by the desire to respect the fruit and the freshness that the terroir provides. Sorting in the vineyard and cellar, partial destemming, maceration of 15 to 20 days, temperature control, remain the B.a.ba of our action.

Aging: Demi-muids and barrels represented the heart of the aging for 12 months in a natural cave.

Tasting: The fruit and freshness remain the guiding threads of this cuvée. The aromatic subtlety is supported by refined tannins. Precision remains, and the flavor lingers for our greatest pleasure!

Service: Drinking young is a privilege of this terroir; waiting will suit the patient. In any case, decanting and a serving temperature of 15°C allow for full appreciation of this cuvée.