

Mas Cal Demoura "Feu Sacré" red 2023 (3 bottles)



Product price:

€177.00

Product features:

Area: LANGUEDOC

Winemaker: Isabelle et Vincent Goumard

Vintage: 2023

Appellation: Terrasses du Larzac

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Cépage dominant: grenache

Product short description:

Favorite and 94/100 RVF. *A delight in its youth, with notes of ripe fruits and sweet spices, very silky tannins, and a great potential.*

Product description:

PRESENTATION OF MAS CAL DEMOURA

+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Mas Cal Demoura "Feu Sacré" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **Favorite** and **94/100 RVF**. *We move to the Grenache side with Feu Sacré, incredibly flavorful, destined for long aging with a hint of bitterness in a refined tannin.*

Technical Sheet written by the domaine:

Heading South, with very old Grenaches from the Gineste parcel (clay-limestone on the terroir of Jonquières): The freshness of the Terrasses du Larzac balances the aromatic generosity of the old Grenaches. A delight in youth, with notes of ripe fruits and sweet spices, very silky tannins, and a great potential.

Grapes: Grenache 70% - Mourvèdre 15% - Carignan 15%

Terroir: Climate cooled by northern winds from the Causse du Larzac that contribute to the freshness of the wines and balance its Languedocian generosity. Grenaches on clay-limestone. Carignan and Cinsault on limestone pebbles.

Cultivation & Harvest: Manual harvesting, sorting of grapes in the vineyard and on the sorting table in the cellar. Vinification with indigenous yeasts.

Aging in parcels for 12 months in demi-muids of 500/600l and in large casks, then blending harmonization for 5 months in tanks.

Tasting: This wine proudly carries its Mediterranean character, generous, with ripe fruit accompanied by floral notes, extended by a complex and deep palate, which the freshness of Larzac makes very pure and balanced.

Gastronomy: Duck with cherries, chocolate fondant, cigars...
Serve between 16 and 18°C.