

Mas Cal Demoura "Fragments" 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: 96/100

Cépage dominant: grenache

Product short description:

96/100 RVF. *The freshness of the Terrasses du Larzac balances the aromatic generosity of old Grenaches. A delight in youth, with notes of ripe fruits and sweet spices, very silky tannins, and a tremendous potential.*

Product description:

PRESENTATION OF MAS CAL DEMOURA **+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

Mas Cal Demoura "Fragments" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **96/100 RVF**. *Fragments combines the essence of the terroir in a floral, powdery, chalky, spicy wine, as complex as it is refined.*

Technical Sheet written by the domaine:

Facing 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 : Syrah 70% - Mourvèdre 15% - Cinsault 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. Limestone pebble soils.

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 4 months in tanks.

Tasting: A very nice balance, very dense, but with a delicate mouthfeel. Volume, a superb dynamic on these expressions so characteristic of northern Syrahs (meat juice, pepper, graphite).

Gastronomy: Pigeon, lamb leg, woodcock, beef rib with porcini mushrooms ...
Serve between 16 and 18°C.