

# Les Vignes Oubliees, Terrasses du Larzac red 2023



**Product price:**

**€138.00**

**Product features:**

Area: LANGUEDOC

Winemaker: Jean-Baptiste Granier

Vintage: 2023

Appellation: Terrasses du Larzac

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 93/100

Cépage dominant: syrah - grenache

## **Product short description:**

**93/100 RVF.** 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 2026 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 the Marianne, now no longer mandatory) is duly made!

## **Product description:**

**PRESENTATION OF THE FORGOTTEN VINES**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

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**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 very recyclable, and since modern corks perfectly protect the wine, the capsule is now just aesthetic... so the artist has decided: no more capsule!

**RVF Guide to the Best Wines of France 2026** (Sept 2025): **93/100**. *Lush and silky, the Terrasses du Larzac is based on spicy fruit and a silky, deep texture.*

**Technical sheet written by the domaine:**

**Tasting advice from the winemaker in 2025** : Drink while fruity until winter 2026 or wait. Aging potential 8 to 15 years.

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

**Cultivation method** : Traditional farming without herbicides or synthetic molecules, short pruning, heart bud removal, 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 gives us. 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 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.