

Domaine de Montcalmes Terrasses du Larzac red 2022 MAGNUM

Product price:

€297.00





Product features:

Area: LANGUEDOC

Winemaker: Frédéric Pourtalé

Vintage: 2022

Appellation: Terrasses du Larzac

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Product short description:

This Montcalmès is a little marvel. As always, we recommend waiting a few years before tasting it, especially when it is in magnum: it is far too young at the time of its release from the cellars of the domaine in spring 2025. Your patience will be rewarded!

Product description:

**PRESENTATION OF THE DOMAINE DE MONTCALMÈS
+ ALL ITS OTHER CUVEES IN STOCK**

Domaine de Montcalmès Terrasses du Larzac red 2022 MAGNUM signed Frédéric Pourtalé

Technical sheet written by the domaine Montcalmès:

Since the 2015 vintage, the domaine has been certified organic, a testament to the domaine's commitment to sustainable and environmentally friendly agriculture.

Grapes: 60% syrah, 20% mourvèdre, 20% grenache.

Vineyard: The syrah and grenache are planted on a limestone plateau (lacustrine limestone) facing North. In Aniane, the soils are oriented fully South and Northwest, where we have planted the mourvèdre (round pebbles typical of Châteauneuf-du-Pape).

Average age: 30 years

Yield: 25 hl/ha.

Vinification: The different grape varieties are vinified separately. Harvest is destemmed and crushed beforehand. Vinification with indigenous yeasts. Maceration of about 30 days depending on the vintage. Exclusive punching down on the three grape varieties.

Aging: Aging in oak barrels of one wine, two wines, or more for 24 months. Blending of the three grape varieties two months before bottling. Bottled on a waning moon, unfiltered wine.