

Domaine d'Aupilhac "Les Cocalieres" red 2022



Product price:

€150.00

Product features:

Area: LANGUEDOC

Winemaker: Sylvain Fadat

Vintage: 2022

Appellation: Languedoc Montpeyroux

Color: red

Unit Price: 30-50 €

Size: 150cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Bettane + Desseauve: 94/100

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Alcool: 13

Product short description:

95/100 RVF and 94/100 B+D. Organic, from an exceptional cirque in terms of terroir and exposure, it is one of the cuvées for aging from the domaine. Its flavors of red fruits, spices, and garrigue make it the archetype of modern Languedoc.

Product description:

**PRESENTATION OF DOMAINE D'AUPILHAC
+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this:

Domaine d'Aupilhac Languedoc Montpeyroux Cocalières red 2022 MAGNUM

RVF Guide to the Best Wines of France 2026 (August 2025): 95/100 RVF. *The great*

cuvées in 2022 are deep, sensual, magical: Les Cocalières is still holding onto its freshness. Decant for an essential aeration of at least fifteen minutes!

La Revue du Vin de France (Caroline Furstoss, May 2024, about the terroir of Cocalières) *In the Languedoc region, there is a rich and varied geological palette, still little exploited by the estates. While winemakers practiced blends of terroirs in the 2000s, most are now seeking the expression of a subsoil, a topology, or a microclimate, such as the parcel of **Cocalières** (domaine d'Aupilhac), planted to the north on limestone with traces of basalt left by an ancient volcano. The result is a cuvée with a taste and texture quite different from the wines coming from the village of Montpeyroux.*

Technical sheet written by the domaine:

Text from the back label: *"A wine with enchanting aromas of rosemary, thyme, and small red fruits. On the palate, its smoothness, long mineral finish, expresses its terroir composed of volcanic dust and limestone."*

Grapes: Syrah 40%, Grenache 30%, Mourvèdre 30%

Soil: Optimization of all controllable parameters for a great red wine, a model of balance and delicacy with a fresh and spicy length. High-altitude vineyard amidst garrigues, this terroir with significant day/night temperature variations hosts Grenache, Mourvèdre, and Syrah.

Vinification: Maceration with trapping.

Aging: 18 months in large casks and barrels.

Tasting: Thanks to the altitude and exposure that slow down the ripening of the grapes, this wine retains great freshness with aromas of red fruits, spices, garrigues, and truffle after 5 years of aging.

Food Pairings: This wine can be enjoyed as an aperitif due to its fruitiness and silky, long texture. It can also pair well with guinea fowl, squab accompanied by mushrooms, or with duck breast with figs.