

Les Vignes Oubliees, Terrasses du Larzac red 2024



Product price:

€132.00

Product features:

Area: LANGUEDOC

Winemaker: Jean-Baptiste Granier

Vintage: 2024

Appellation: Terrasses du Larzac

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah - grenache

Alcool: 14,5

Product short description:

The richness of Languedoc and the freshness of the Larzac foothills produce wines of exceptional finesse thanks to ancient vines planted at altitude and cultivated organically. Ideally, they should be stored for 3 years after their vintage... so until 2027 in this case. But they are already so good young, who will have the patience to wait?

Product description:

PRESENTATION OF LES VIGNES OUBLIÉES
+ ALL OTHER CUVÉES IN STOCK

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IMPORTANT AESTHETIC DETAIL: the bottles do **not have a capsule** on the neck. The winemaker, like more and more of his colleagues, emphasizes that capsules are not very recyclable, and since the corks perfectly protect the wine, the capsule is now merely aesthetic... so the artist decided: no more

capsule!

Technical sheet written by the domaine:

Tasting advice from the winemaker in 2025: To be enjoyed on the fruit until winter 2026 or wait. Aging potential 8 to 15 years.

Terroir: Sandstone, 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.

Growing method: Traditional cultivation without herbicides or synthetic molecules, short pruning, thorough bud removal, manual harvesting.

Grape varieties: 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 freshness given by the terroir. Sorting at the vine and in the cellar, partial destemming, fermentation for 15 to 20 days, temperature control, remain the B.a.ba of our action.

Aging: Demi-muids and barrels represented the core of the aging process for 12 months within a natural cave.

Tasting: Fruit and freshness remain the guiding threads of this cuvée. Aromatic subtlety is supported by refined tannins. Precision remains and flavor persists for our greatest pleasure!

Service: Enjoying in its youth is a privilege of this terroir, waiting will suit the patient. In any case, decanting and a serving temperature of 15°C allow full appreciation of this cuvée.

If you like the wines of Les Vignes Oubliées, you will like the wines of [Mas Jullien](#) !