

## Le Chemin des Garennes - Red 2016



<b>Appellation</b>	AOP Terrasses du Larzac
<b>Soil</b>	Limestone, well-drained, poor fertility
<b>Area under production</b>	6.5 hectares
<b>Grape varieties</b>	37% Syrah, 25% Grenache, 23% Cinsault, 15% Mourvèdre
<b>Average age of vines</b>	30 years
<b>Vine trellis system</b>	Royat and Gobelet
<b>Planting density</b>	3600 plants / per hectare
<b>Yield</b>	25 hectolitres / hectare
<b>Harvest</b>	Manually, in small crates. First check on vine before picking. Harvest is kept in a cold room before being placed on manual sorting table. The grapes are then crushed and transferred by the action of peristaltic pump into stainless steel tanks.
<b>Vinification</b>	In temperature-controlled stainless steel tanks. Cold soak pre-fermentation, then yeast strains are added to start the alcoholic fermentation. The cuvaison will last for 21 to 28 days under controlled temperature.
<b>Aging</b>	Temperature-controlled stainless steel tanks and oak barrels of 225 and 400L.
<b>Consultant oenologist</b>	Claude Gros
<b>Average annual production</b>	24500 bottles

**Tasting notes :** Ruby colour with a hint of purple. On the nose, aromas of fresh dark cherry, myrtle and spices (cardamom, black pepper). The palate confirms this - a vivid start, full bodied. Hints of Vanilla and Acacia continue into a long finish, giving depth. Enjoy with rack of lamb, hard cheeses or charcuterie. Le Chemin des Terrasses is an introduction to what the Terrasses du Larzac can offer the wine enthusiast: freshness, fruits, spice - the expression of its terroir.

*“I love the restraint in this one...freshly crushed berry fruit, good grip and a very long finish with garrigue and pepper.”*

*Andreas Larsson, Best Sommelier of the World 2007*