



LE CLOS DU SERRES

HUMEUR VAGABONDE 2015

AOP Terrasses du Larzac

Red – Organic wine certified NOP

Centennial Carignan on Ruffes

Ruffes: thick sandstone deposits accumulated there 265 million years (primary age). Their color is due to the presence of iron oxides. Numerous drying cracks (ripples carved by water) and footprints "reptiles" leave us imagine a marshy landscape where constantly alternating dry and wet periods.

Quaternary between -1.9 and -4 My: a real chain of volcanoes came across the region Lodévois. Latest volcanoes became extinct towards Salagou -650,000 years.

And red ruffes inherited from the primary era coexist with dark basalts from the Quaternary volcanic flows making these landscapes and these unique terroirs in Europe.

Grapes

Old Carignan in goblet 50%, Syrah 25%, Grenache 25%.

Terroir

Old Carignan and Syrah on Ruffes, Grenache on schists.

Vinification

Total destemming, unfired grapes. Parcels vinified separately. Daily circulation, maceration 14 days. Aging in concrete vat for 12 months.

Tasting notes

« The sensational 2015 Terrasses du Larzac l'Humeur Vagabonde checks in as a mix of very old vine Carignan (more than 100- year-old vines), Syrah and Grenache that was completely destemmed and aged in tank. Garrigue, saddle leather, peppery herbs and ample dark fruit flow to a medium-bodied, pure, elegant red that's already hard to resist. Drink it anytime over the coming 4-6 years. »

Jeb Dunnuck – The Wine Advocate #230. 92/100.

Vintage

« Making this wine with all the storms and rain is kind of a miracle! » Séb.

Manual harvest

Gastronomic Accomplice

Serve at 17 ° C with meat in sauce, curry lamb, tomato beef cheeks.

