



LE CLOS DU SERRES

LE PALAS

Appellation : AOP Terrasses du Larzac

Color : Red

Certification : Organic wine

Lieu-dit (small defined areas)

East of the village, a wild and preserved nature. Garrigue, wild thyme, olive and cade tree. Syrah vines that predominate to highlight our terroirs of freshness.

Grappes varieties:

Syrah 49%, Grenache 32%, Carignan 19%.

Soil :

Schistes and sandstones.

Vinification

Total destemming, crushed grapes. Each plot is vinified separately and raised in concrete vats, 12 months to keep the purity of the fruit.

Manual harvest

Gastronomic accomplice

Drink on a T-bone grilled on old vine cep and shoots!

Tasting notes

« Another terrific wine, which is the more Syrah dominated cuvee. It offers lots of black raspberries, toasted spices, licorice and hints of graphite in a ripe, balanced and textured style. Brought up all in concrete tank, it's a beautiful Terrasses du Larzac to drink through 2025. » Jeb Dunnuck – The Wine Advocate # 230. 91/100.

Bettane & Desseauve : 15.5/20. An example for great wine.

