



# LE CLOS DU SERRES

**Wine name:** LE PALAS

**Appellation:** AOP Terrasses du Larzac

**Red color**

**Certification:** organic écocert

**Specificity of the terroir:** Lieu-dit, east of the village.

**Exposure:** East, setting sun, therefore more solar.

**Numbered bottles**

**Grape varieties:** Syrah 49%, Grenache 32%, Carignan 19%.

**Terroir:** Schists and sandstone.

**Climate:** alternating hot days and cool nights providing freshness to the wines

**Aging in tapered concrete vats preserving the purity of the fruit and minerality**

**Manual harvest**

**Tasting:** Sap coated with the fruit.

The roundness of Grenache and its notes of crushed strawberries, the spice and nervousness of Syrah, the freshness of Carignan. The sunset exposure gives a dense substance in the mouth but endowed with mineral power.

Very nice wine to keep for more than 10 years.

**Gastronomic pairing**

A prime rib, pan-fried porcini mushrooms, golden potatoes!

**Press :**

Wine advocate Parker 91/100.

A terrifying purity of fruit, great aging potential of more than 10 years

Bettane and Desseuve: 15.5 / 20. To show as an example.

