



# LE CLOS DU SERRES

**Wine name:** LES MAROS

**Appellation:** AOP Terrasses du Larzac

**Red color**

**Certification:** organic écocert

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

THE flagship cuvée of the estate which stands out for its schist geology and its exposure, the vines are naturally surrounded by oak wood.

Exposure: rising sun, our freshest terroir.

**Grapes :** 60% Grenache, 15% Cinsault, 15% Carignan, 10% Mourvèdre

**Soils:** Schists

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

Aging in concrete vats preserving the tension and purity of the fruit

**Manual harvest**

## Tasting

Spices, cherry, stone fruits, strawberries in subtle notes. Tannins of remarkable finesse. Final on a very refreshing freshness. Wine for laying down.

## Food pairing, to decant

Serve at 16 ° C with a sliced flank steak a la plancha, pork loin roasted with honey, red mullet fillet with tapenade, roast lamb from Larzac

## Press :

REVIEW OF WINE OF France: 15.5 / 20. Best wine of the vintage. Very pure, fragrant, nice relaxed flesh that blossoms on the finish with unsuspected fullness. RED AND WHITE: 15.5 / 20, Graphite and vegetal notes, fresh juice with southern expressions. The palatability and tension are there, the ventilation does it good and brings out the floral expressions. A deep wine with elegant austerity. ROBERT PARKER: 90/100, terrifying purity of fruit. JANCIS ROBINSON: 17/20, cherry, a lot of grace and freshness. BETTANE & DESSEAUVRE: 15.5 / 20, to be shown as an example. DECANTER 91/100 HACHETTE: 2 stars.

