



LE CLOS DU SERRES

Wine name: L'HUMEUR VAGABONDE
Appellation: AOP Terrasses du Larzac
Red color
Certification: organic écocert

Specificities: The free electron guided by our wandering mood
Numbered bottles.

Grape varieties: 50% old centenary Carignan, 25% Syrah, 25% Grenache.

Aging in vats

Manual harvest

Tasting Notes:

a nose of pepper, red and black berries (blueberry, redcurrant, blackberry), a palate with tonic but silky tannins, this wine is both concentrated and thirst-quenching, crunchy.

Gastronomic complicity

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

Keeping: more than 10 years.

PRESSE :

RED AND WHITE: 15/20. A delicate wine with floral expressions fine tannins, it will open up with age.

ROBERT PARKER: extraordinary 92/100, pure and elegant

TERRE DE VINS: the 20 best organic wines from Languedoc.

REVUE DU VIN DE FRANCE: Best wines of the vintage

BETTANE & DESSEAUVE: 15/20, a Carignan that few are able to bring to this level of charm.

