



LE CLOS DU SERRES

Wine name: SAINT-JEAN 2019

Appellation: AOP Terrasses du Larzac

Red color

Certification: organic écocert

Specificity of the terroir: Cuvée village, key to reading the terroir of SAINT JEAN de la Blaquièrre, namely a geological mosaic and a cool night climate.

4 soils: Schists, sandstone, pebbles, ruffes

Grape varieties: Cinsault, Œillade (forgotten grape), Grenache, Syrah, Mourvèdre.

Degrees: 13,5 %

Manual harvest

Climate: alternating hot days and cool nights

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

Diam cork stopper guaranteeing no cork taste with permeability for keeping

Tasting Notes:

Its freshness and its notes of red berries are its signature. The mouth is supple, greedy, on a final of fresh cherry, spices.

Gastronomic complicity:

Tapenade puff pastry, vegetable tart, grilled chops, leg of lamb with garlic, rabbit with olives, carrot velouté with pan-fried chorizo, sheep's cheese, goat cheese ...



ROBERT PARKER: freshness and purity of fruit, a bomb at this price **JANCIS ROBINSON:** 15.5 / 20 in depth, fruit and a peppery finish **HACHETTE:** 1 star **BETTANE & DESSEAUME:** 15/20. Long and greedy finish, to show as an example. .

