



LE CLOS DU SERRES

Name : L'HUMEUR VAGABONDE 2021

Appellation : AOP Terrasses du Larzac

Certification : biologique écocert

Origin of the name: each vintage is a different blend to create the great cuvée of the year.

Bottles numbered from 0 to 2100

Grapes : Syrah, Grenache, Carignan

Vinification plot by plot and grape variety, total destemming, maceration for 25 days, pressing in a pneumatic press without crushing, reassembly Aging 1 year in 1600 liter Tava amphora preserving the purity of the fruit and the minerality

Aging 1 year in Tava amphora of 1600 liters The amphora shines by its neutrality to transcend the definition of a terroir. THE AMPHORA, FOR THE AUTHENTICITY OF THE TASTE AND THE PURITY OF THE FRUIT, GAIN IN VOLUME, SOFTENING OF THE TANINS, MINERALITY and TENSION The result is wines that are much more expressive than in vats and close to barrels with superb aromatic radiance and silkier tannins, all without any woody notes.

Manual harvest

Tasting notes

A full and balanced wine with a long aging potential, endowed with a beautiful mineral power, peppery notes, violet flower.

Gastronomic complicities: To decant. Serve at 17°C with a nice grilled meat on the barbecue, entrecote, Aubrac beef rib. Laying down: wine with great aging potential for 10 years and beyond.

Miquel Hudin : 2021 : 90

