

Domaine de Ferrussac Coste Rousse 2019

60% Merlot
40% Chenanson

IGP Pays d'Hérault, France
Alcohol: 14.5%

Profile

A crunchy, concentrated, easy-drinking and fruity wine. Thanks to its very good balance, this wine can bring you from aperitif to dessert, both in summer and in winter. You will discover in these 4500 bottles very expressive notes of candied fruit, milk chocolate, white pepper and paprika. This cuvée owes its name to this valley of Larzac where the 40 cows of the estate graze, where menhirs grow and where the boxwood takes on a reddish hue in the heat of summer.

Terroir

The 33 year old Merlot is at an altitude of 200m. Place called: Lacan

The 36-year-old chenanson is worked in a goblet at an altitude of 300 meters in the valley of Pégairolle de l'Escalette. Place called: Les Abiniaires

The Domaine, a former outbuilding of Gellone Abbey, is nestled in the heart of the Terrasses du Larzac, at the foot of Mont Saint-Baudile, at an altitude of 630 m.

Harvest & Winemaking

Harvest: 100% hand harvested

Winemaking: Fermentation in stainless steel tanks

Tasting notes

Cherries | Candied fruits | White pepper | Milk Chocolate

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Carpaccio - Aligot - Charcuterie - Cheese

When to drink: between now and 2028

