

Domaine de Ferrussac Les Renardières 2019

60% Grenache
40% Syrah

AOC Languedoc, France
Alcohol: 14.5%

Profile

This red wine has a cherry juice color reminiscent of our altitude terroir dotted with cherry trees. Expressive nose with spicy (sweet pepper) and minty notes. The attack is all in freshness, is supple, delicate and well in place. 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 13-year-old Grenache is a young vine planted by the winemaker's grandfather and worked in cordon de royat, at an altitude of 300 meters. Place says: The Abiniarians.

- Syrah is a 30-year-old vine planted, too by the winemaker's grandfather and worked in fan-shaped cup at an altitude of 350 meters. Place says: La Fare.

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

Blueberries | Blackberries | Fig | White pepper | Menthol

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Carpaccio - Aligot - Charcuterie - Cheese

When to drink: between now and 2028

