



Elliot 2023

AOP Terrasses du Larzac Red



TERROIR

Small terrasses in the forest on calcareous limestone.



VARIETIES

Syrah 40%, Mourvèdre 20%, Carignan 20%, Grenache noir 20%



HARVEST & WINE MAKING

Manual harvest early September Yields 30 hl/ha spontaneous fermentation in small stainless-steel tanks. Ageing for 12 months in 225L French oak barrels.



ANALYTICAL DATA

Alcohol 14 % vol Acidity 3.7 g/l Residual sugar 1,2 g/l



TASTING NOTES

Deep purple colour.



A lot of red and black fruits aromas, combined with spicy notes.

Taste crisp and sumptuous.

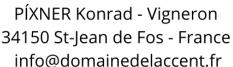
An intense and full-bodied wine with a long and persistent fresh finish.



SERVICE

Serving Temperature 16 °C Best opening time 2026 - 2031

10 800 bottles produced Organic farming (AB) FR-BIO-10



DOMAINE