



Non contractual picture

Specifications

- Alcohol: 14,5% vol.
- 3264 numbered bottles
- Wooden cases of 6 bottles flat
Weight: 14,2 kg
Dim.: l 355 x L 530 x H 125 mm



Pays d'Oc IGP | Vintage 2017



Varieties

The plot selection is focused on vines over 30 years old.

| | |
|--------------------|-----|
| Syrah | 45% |
| Cabernet Sauvignon | 45% |
| Merlot | 10% |



History

TERRA PATRES is the essence of our terroir.

Emblematic signature of the great Mediterranean wines, this cuvée born from the land of our ancestors revives memories.



Terroir

Old vines selection. Visit of the plots, tasting and notation of the berries to select the most aromatic ones. Harvest at full-ripeness of the grapes.

Soil: rolled stones

Subsoil: limestone-clay and sandy

Altitude: 30 m



Harvest

A vintage marked by precocity.

On September 12th and 14th, harvest of the Syrah, followed by the Merlot on September 21st and 22nd and the Cabernet Sauvignon on September 29th.

Overall: good weather, excellent sanitary conditions.



Vinification

Pumping-over and punching of the cap to density = 1030

Traditional vinification with long maceration of 35 days.

Malolactic fermentation under the marc cap. Micro-oxygenation.

Ageing for 24 months: 60% in barrels and 40% in demi-muids (600 liter barrels).



Tasting

A deep beautiful black color (cherry).

Rich, complex and powerful nose which reveals candied black fruits, tapenade of black olives, prunes, soft spices (vanilla) and grilled cocoa notes.

Intense and very fruity palate, marked by cherry and ripe blackcurrant aromas. Fleshy, it then reveals notes of cocoa and spices (pepper). The finale offers licorice and menthol notes.

The power of this wine and the discretion of the silky tannins boast the emblematic aromas of great wines from the South of France.

Ageing potential: from 5 to 10 years.