SPECIFICATION SHEE

VARIETALS

Syrah (50%) Grenache Noir (40%) Cabernet Sauvignon (10%) Taille Fer - 30 years old

PLOTS OF VINES

Pommier - 50 years old Eguillen - 20 years old

TERROIR

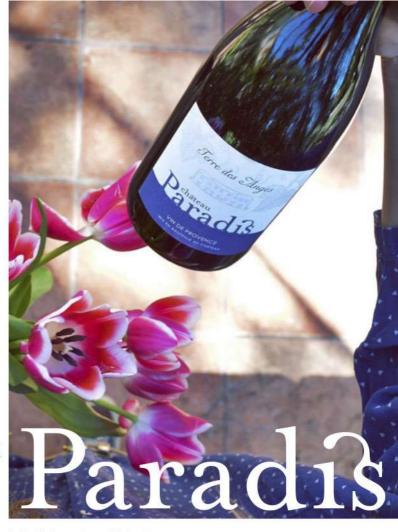
Shallow clay-limestone soils North exposure Dry and cool climate

This wine reveals the best of our vines. Produced in limited quantity and only during exceptional years, Terre des Anges red is a wine of character. It highlights our know-how and our creativity.

WINEMAKING PROCESS

This wine is distinguished by the parcel selection of the grapes. When the vintage allows it and the grapes have reached an optimal phenolic maturity, they are then harvested by hand, sorted and destemmed to then be vinified in concrete tanks. After 25 days of vatting, the wine is aged in carefully selected, highquality oak casks (Taransaud and Rousseau). After about 12 months of aging, the final blend is determined in collaboration with oenologists Michel Tardieu and Philippe Cambie.

The Terre des Anges red is a wine that stands out for its ability to be cellared and evolve beautifully with age.



TASTING NOTES

Deep, ruby colored robe.

Very intense and complex nose with notes of jammy red fruits, licorice, clove and subtle minty notes.

Full and concentrated palate with very nice tannins, good freshness and a lot of length. All finesse, the finish in the mouth oscillates between ripe fruit and spices.









Cellar Selection vintage 2017

«Graphite, toasted spices, black raspberries and garrigue all give way to a big, full-bodied beauty that has tons of fruit, notable purity and a great finish.» JEB DUNNUCK, at Wine Advocate -Robert Parker, november 2017.