

Le Chemin des Garennes Rouge 2017



Appellation	AOP Terrasses du Larzac
Soils	Clay-limestone sub-strata and rocky / stony ground
Area of production	7 hectares
Varietals	43% Syrah - 37% Grenache - 20% Mourvèdre
Average vine age	20 to 30 years
Planting density	3300 to 4000 plants per hectare
Pruning type	Royat and Gobelet
Yield	25 hectolitres / hectare
Harvest	By hand, using small crates. First checking/sorting of the grapes on the vine. Harvest stored in a cold room before being transferred to a manual sorting table
Vinification	Grapes vinified separately in thermo-regulated stainless steel vats. Cold skin maceration, temperature control between 18 and 20 °C
Maturation	Thermo-regulated stainless steel vats and 15-hectolitre oak casks for 10 months
Analysis	Alcohol (ABV) 13.5% Residual Sugar <2g/L
Consultant oenologist	Claude Gros
Annual production	21 000 bottles

- **Tasting notes** : Deep red with a beautiful expressive nose of red fruits. On the palate, very fresh and rounded.
- Pair with, for example, beef tartare and sweet peppers, or a rack of roasted lamb with thyme. Serve between
- 16 and 17 °.