



TERRE^{DES} 2 SOURCES



CAPRICES 2020 AOP TERRASSES DU LARZAC

Varieties Carignan 46%, Syrah 34%, Grenache, 20%

Terroir / Viticulture The vineyard parcels used to make this wine are on gentle to moderate slopes near the base of the Cévennes mountains. Fruit comes from a mixture of old (60 years) and young vines (down to 15 years). The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation and that the soils drain fairly well. Only the best parcels of land qualify for the AOC Terrasses du Larzac appellation, and our vines in these areas have achieved a good balance of growth and moderate to light production levels. This means fewer viticultural interventions and a wine that really expresses its terroir.

Winemaking Crafted in small open top fermenters, hand plunged daily, but left on skins for 2 weeks post ferment and pressed off when each parcel reached the perfect balance. Aged in old barriques and tank to enhance the fruity nature inherent to the terroir and these varieties.

Tasting Notes Ripe summer cherries and boysenberries with some spicy oak on the nose. The palate is long, soft and round with ripe red plum, finishing with touches of vanilla.

Food Matches Try pairing with lamb tagine, veal blanquette, or a roasted butternut squash and mushroom risotto.

Cellaring This wine is drinking well now and though 2028, depending on storage conditions.

Details Bottling date: 5 July, 2023; 13.5% Alcohol



@Terre2Sources

La Plaine 34190 MONTOULIEU

Tel: +33 4 67 73 70 21

contact@terredes2sources.com

www.terredes2sources.com