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AOC Terrasses du Larzac

Millésime 2015

Rouge

Tasting notes: We wanted to make a elegant, powerful and silky wine. You will find hints of crisp red fruit, prune, garrigue, spices and chocolate. Nicely mouth filling. Serve a 18°. Open and decant 2 hours to 12 hours before serving

Blended from: Syrah 70 %, Grenache 29 %, Mourvèdre 1%. Certified as Organic by Ecocert and biodynamic production by Demeter.

Vines: 35 years old, grown in stony clay and limestone soil

Yield: 15 hectolitres/hectare

Harvest: Picked by hand and carefully sorted into small open crates.

Vinification: Traditional vinification with alternating cap immersion and juice circulation. Four weeks maceration. Low level of sulfites

Maturing: 1/3 in concrete egg, 2/3 in french oak vats for 12 months. Not fined, unfiltered. Production of 3400 bottles and 60 magnums

Food Matches: Poltry, Red meats, grilled meats, game

Òbra , meaning Work in occitan, comes from the magnificent foothills of the Larzac. A product of passion, of energy and of friendship, an authentic wine produced with respect for nature, the Earth and it's inhabitants.

Estate Gold medallist at French independants Winegrower 2015, Silver medallist at Challenge Millésime Bio 2015, medallist and commended at Decanter World Wine Awards 2015, 2014, 2013, one of the 100 greatest wines of Languedoc-Roussillon in 2013