

TERRES FALMET

Yves FALMET

Vigneron des Montagnes du Languedoc

Aramon



Red Wine 11.0 ° Bottles 75 cl

My 'Aramon' label is made entirely from this grape variety. Among my Carignan vines, the oldest in my vineyard at over 80 years old, there are still a few Aramon vines. This is because the custom at the time was to mix a few grape varieties within the same plot.

Aramon used to be one of the most ubiquitous grape varieties in Languedoc, but it has been almost eradicated in recent decades.

Like Cinsault, it has been completely discarded in favour of other grape varieties regionally.

However, in a quality site such as the Terres Falmét vineyard, when carefully grown, harvested at the peak of ripeness and skilfully vinified, it produces a beautiful, subtly tannic red wine that is fresh and fruity.

• In the vineyard

Aramon vines are therefore dotted across three of my Carignan plots, on my large unbroken hillside vineyard, which is entirely classified under the Saint Chinian appellation and where the soil is composed of stony limestone.

The vines are trained in the time-honoured bush-vine style, a traditional Languedoc system for the development of vine structure, fostering good aeration and excellent exposure, which are pivotal to producing healthy grapes reaching peak ripeness.

Pruning is short, from 5 to 7 spurs with two eyes per vine.

The grapes were harvested ultra ripe, by hand, in September.

• In the winery

When they arrive at the cellar, the grapes are immediately destemmed, then lightly crushed and put into the tank. Fermentation in a small tank.

Hot maceration (about 25°C) in the same tank for three weeks, with twice daily pumping over.

Racking in mid-October.

The wine is then matured in tanks for a year and racked twice with no fining

Very light filtration at bottling.

• In the glass

Light, satin hue.

The nose exudes delicate, complex, fruity aromas with a red fruit-dominant character.

The palate is very refined, fresh and melt-in-the-mouth with subtle tannins, fruit notes and light spice.

Cellaring potential: 5 years and more

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