

TERRES FALMET

Yves FALMET

Vigneron des Montagnes du Languedoc

L'ivresse des Cimes



Red Wine 13.5° 75 cl bottles

My 'L'ivresse des Cimes' label is made from grapes grown on the steepest plots in my vineyard, located right at the top of the hillside, where maintaining balance starts to get particularly challenging. This is a blend of three grape varieties - Mourvèdre, Syrah and Grenache.

• In the vineyard

Within my vineyard, which is entirely classified under the Saint Chinian appellation, are the two plots of Mourvèdre, four of Syrah and three of Grenache whose grapes will be blended to make 'L'ivresse des Cimes'. Grenache and Mourvèdre are grown in the time-honoured bush-vine way.

The Syrah, on the other hand, is grown using high trellising, because its shoots tend to droop. We use trellising to straighten and arrange the shoots vertically, thereby maximising photosynthesis, an essential factor in achieving perfectly ripe fruit.

Pruning of the Grenache: from 5 to 7 spurs with two eyes per vine.

Pruning of the Syrah: short using the Cordon de Royat system, referred to as "omega".

Pruning of the Mourvèdre: very short, 3 two-eyed spurs per vine.

The grapes are harvested ultra ripe, by hand, from mid-September to the beginning of October.

• In the winery

When they arrive at the cellar, the grapes are immediately destemmed, then lightly crushed and put into tanks. Fermentation in tanks n°2, n°3 and n°5.

Hot maceration (about 25°C) in these same tanks lasts about four weeks, with twice daily pumping over.

Racking in mid-October then blending.

Matured in tanks for over two years, with two rackings per year and no fining.

Very light filtration at bottling.

• In the glass

The colour of this wine is black and intense.

It delivers a sumptuous bouquet of red berry fruits, blueberry and blackberry, amidst scents of garrigue herbs and spices.

Fine fleshy palate with satin-smooth tannins that lingers elegantly.

Cellaring potential: 20 years and more

terresfalmet@gmail.com

10 Bd de la République – 34370 CREISSAN - FRANCE

Tel : 00 33 (0)6 20 90 60 84