

TERRES FALMET

Yves FALMET

Vigneron des Montagnes du Languedoc

Mourvèdre



Red Wine 13.5 ° 75 cl bottles

My 'Mourvèdre' label is made entirely from this grape variety.

This varietal is particularly well-known in the Bandol area, but is still relatively uncommon in Languedoc.

In 2001, I planted three plots of Mourvèdre over a total of 4 ha across my hillsides. It flourishes there because it needs sunshine and water, two elements that it finds naturally in my vineyard. A late-ripening grape variety that tends to get carried away in cropping terms, it only ripens if it is skilfully grown on the few soil types that lend themselves to it.

• In the vineyard

My three Mourvèdre plots are in the middle of the other blocks on my hillside, 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 for the Mourvèdre: very short with 3 two-eyed spurs per vine.

The grapes are harvested ultra ripe, by hand, at the beginning of October.

• In the winery

As soon as they arrive in the cellar, the grapes are immediately destemmed, then lightly crushed and put into tanks. Fermentation in tanks n°4 and n°5.

Hot maceration (about 25°C) in these same tanks last for approximately three weeks, with twice daily pumping over. Racking at the end of October.

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 an intense ruby, with purple highlights.

The nose is peppery and suffused with aromas of spices, garrigue herbs, blackcurrant and blackberry.

The palate is very robust and tannic, but also very rounded with beautiful fleshy character, minerality and also black fruit aromatics. It is heady with a spicy finish.

Cellaring potential: 20 years and more

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