



Wijnfiche

Château des Crès Ricards – Stécia | AOP Terrasses du Larzac France (LANGUEDOC) – 2022

Domain

Dom. des Crès Ricards

Domaine des Crès Ricards is a relatively new domain in the 'world of wine'. The domain is 28 hectares and is located in the west 35 km from Montpellier in the heart of the Côte de Languedoc (Terrasses de Larzac). The vineyards are planted 60m above sea level. Syrah, Grenache, Carignan, Merlot, Cabernet Sauvignon, Alicante, Marselan and Chardonnay were cultivated on these terraces with stony ground. This domain always works with low yields (+/- 40hl / ha).

Vinification

After a meticulous harvest, a rigorous selection of the best grapes takes place on the sorting table. The Grenache undergoes traditional vinification with daily pump-overs (remontage) and rack-and-return (délestage). Maceration lasts 2–4 weeks. The Carignan grapes are not pressed but undergo semi-carbonic maceration for 15–18 days. 45% of the blend is aged in oak barrels (one-third French and two-thirds American) for 8 months, with one-third of the barrels being new, one-third second use, and one-third third use. The remaining 55% is vinified in stainless steel tanks.

Taste

Deep red color. The nose reveals fresh aromas of mint and thyme, with a hint of clove. On the palate, this wine is round and refined, offering fruity notes of blackcurrants. With some aging, it becomes even rounder and develops a velvety texture.

Food pairing

Lamb | Lamb - ragout | BBQ | Poultry - braded duck

General information

Type: Red wine

Grape varieties: Syrah (45%), Cinsault (25%), Grenache (25%), Carignan (5%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-17 °C

Taste profile: Complex generous

