

Domaine de Ferrussac Nègre Boeuf 2018

60% Syrah
25% Grenache
15% Cinsault

AOC Terrasses du Larzac, France
Alcohol: 14.5%

Profile

Nègre Boeuf is a well balanced wine in acidity and tannins. Composed of complex primary and secondary nose aromas. You will be surprised by its elegance and long finish mouth. From a small vineyard of 5 hectares which is part of a larger one, whose dominant activity is the breeding of cows, hence the name of this wine. Made from three plots located at an altitude of over 300 meters, each planted with a different grape variety (Syrah, Grenache, Cinsault).

Terroir

On 5 hectares, the vineyard benefits from a good thermal amplitude day-night, from a clay subsoil retaining the water of the Larzac, thus avoiding water stress.

The 12 years old Grenache vine was planted by the winemaker's grandfather at an altitude of 300 meters. The Cordon de Royat pruning system is used to allow hand harvest and vineyard respect.

The Syrah is a 29 years old vine planted at an altitude of 350 meters also by the winemaker's grandfather. The vine is worked in éventail gobelet training to let the grape breathe and enjoy a good aeration while growing. The Cinsault is a 48 years old vine.

Harvest & Winemaking

Harvest: 100% hand harvested

Aging: 12 months in French oak barrel

Tasting notes

Blackfruits | Sweet spices | Liquorice | Garrigue | Smoke

Tips

Serving Temperature: 16° - 18°C

Decanting: 10-20 min

Food pairing: Red meat - Charcuterie - Cheese - Aligot

When to drink: between now and 2030

