



LA TABLE DU LOUP

Red - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.
Haut-Minervois Causse.

GRAPE VARIETIES

A blend of 80% Syrah and 20% Grenache Noir.

VINIFICATION

A 100% natural winemaking process, with no added yeast, sulphites or any oenological product.
The grapes are destemmed before being vatted.
Daily pumping over during maceration.
A spontaneous, slow fermentation of 3 weeks.
Some of the Syrah was matured in terracotta jars, while some was matured in barrels.
The tangential filtration before bottling guarantees the stability of the wine.

TASTING

A very open and expressive nose, with minty notes.
Original fruit, nice freshness.
An ample mouth with chocolate and liquorice notes.

No added sulphites.



AGING

From 5 to 8 years.

REVIEWS & HONOURS

"Raspberries and hot metal and a touch of Turkish delight. This really does get better and better as it loosens up and opens in the glass. Definitely decant!"

Lots of interesting components here, although it's just a wee bit marionette-like jerky on the palate. Marshmallow root and lilac perfume blow through the finish like little darting dyrads. A fascinating wine."

La Table du Loup 2018
AOC Minervois
Grade: 17/20

Jancis Robinson

Jancis Robinson
Master of Wine

