



No added sulphites.

# La Table du Loup

Red – AOC Minervois

## TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.  
Terroir of Cazelles.

## GRAPE VARIETIES

A blend of Syrah, Grenache Noir, Carignan & Mourvèdre.

## VINIFICATION

A 100% natural winemaking process, with no added yeast, sulphites or any oenological product.

Grapes are destemmed before vatting. Gentle extraction, SO<sub>2</sub>-free vinification. Daily pumping over during maceration.

Part of the wine is aged in barrels and part in vats.

## TASTING

A very open and expressive nose, with minty notes.  
Original fruit, nice freshness.

An ample mouth with chocolate and liquorice notes.

## 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



COUP DE CŒUR



Jancis Robinson

Master of Wine

