

#### **FRANCE**

#### **MAS DE LA SERRANE**

# Languedoc

## 2023 Les Clos Des Immortelles





## **The Appellation**

The Mas de la Séranne is located in the appellation of Terrasses du Larzac (Hills of the Languedoc). The latter is recognized for the aromatic complexity and freshness of the wines due to the day/night thermal amplitudes (which can reach more than 40 °F in summer). In 1998, Jean-Pierre and Isabelle Venture decided to return to their native Languedoc and change their professional life. Initially, only 5 ha, and since, little by little, the estate expands through the acquisition of small plots. Currently, the surface is about 16 hectares (35 acres).



#### The Grape

25%Syrah – 25%Mourvèdre -25%Cinsault -10% Grenache –10%Morrastel –5%Carignan

#### Wine Making

Soils: Old terraces of the Hérault, pebbles at the bottom of the slope, yellow marls. Vinification:Traditional fermentation and long maceration. Aging: 13 months in Allier and Centre oak barrels from 1 to 3 wines.



### **Tasting Note**

Color: purple red, purplish reflections. Nose: mocha complex, zan, sweet spices. A lot of brilliance: notes of thyme, white pepper and blackcurrant. Palate: volume and elegance, ample and fresh, liquorice in the finish. Pairing: spicy meat or in sauce, game, stew, lamb tagine and some cheeses.

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