

PATRICK ALLEN SELECTIONS

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Domaine de Montcalmès Terrasses du Larzac

The Domaine at-a-glance

Owners: Frederic Pourtalie, Muriel Fabre
Winemaker: Frédéric Pourtalie
Soil: Clay, Limestone, Galets Roulés
Size: 22 Ha **Location:** Puéchabon, France
Appellations Produced: Terrasses du Larzac



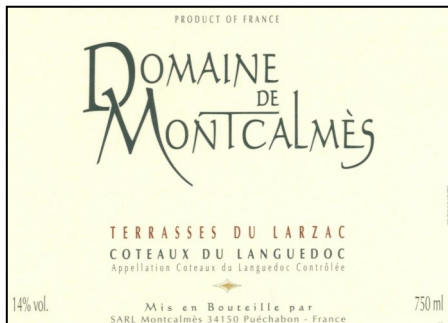
Frédéric Pourtalie

Until 1998 this family-owned domaine sold all of its grapes to the local cooperative. Then in 1999 Frédéric Pourtalie, and his sister Muriel, took the helm of Domaine Montcalmès, and for the first time produced and bottled wine from their own vineyards. This, however, was not an overnight decision for Frédéric. Before he made his own wine, he learned his craft by working with several prestigious winemakers including: Laurent Vaillé at Grange des Peres, Alain Graillot in Crozes-Hermitage, and with the Alary family at L'Oratoire St. Martin.

Domaine Montcalmès is located in the magnificent vineyard area of the Terrasses du Larzac in the Languedoc, and is just a stone's throw away from other well known wineries like Grange des Peres, Domane Dumas Gassac, and Mas Julien.

Andrew Jefford had this to say about the Terrasses du Larzac:

"Yet I now have a theory, I'm going to enjoy spending the rest of my life putting to the test. My theory is that Terrasses du Larzac is the greatest spot in the Languedoc." (Decanter - 11/25/08)



**Syrah 60%, Grenache 20%,
Mourvèdre 20%**

Frédéric is a fantastic ambassador for the region and its wines, and it is obvious after only a few moments of conversation, that he has a deep love and respect for the region's terroir. His own vineyards include soils that range from clay, limestone, and cobble stones (Galets Roulés), like one finds in Châteauneuf du Pape. This diverse collection of terroirs gives the wines of Montcalmès balance, complexity and concentration. However, the secret weapon of the Terrasses du Larzac is the Cevennes mountains that lie just north of the appellation. At night, cool air descends from the hills, and quickly lowers the temperature in the vineyards by several degrees. The combination of warm days and cool nights helps to archive an amazing balance between ripe fruit, bright acidity, and soft tannins. It is truly a testament to this terroir, that just a few years ago, the grapes that Frédéric's family were selling off in bulk, can now be found in 3 Star Michelin restaurants across France in bottles of Montcalmès.

Terrasses du Larzac, Rouge - 2013

Wine Advocate - (91-93) pts

Technical Notes: All of the vineyards at Montcalmès are sustainably farmed with no use of herbicides or pesticides. The grapes are hand-harvested, with very low (20 to 25 Hl/Ha) yields. The grapes are destemmed, crushed, and then undergo a 30 day maceration, with regular pigeages. The grapes from each vineyard are vinified separately by varietal. Still separated by vineyard, and by varietal, the wine is then aged in 1, 2, and 3 year old barrels for 24 months. The final blend is aged for two months, in tank, before bottling. The wine is bottled, unfiltered, during a waning moon.

Tasting Notes: From beginning to end, this is an astonishingly elegant wine. Ripe red cherry fruit dominates the nose, accented by hints of garrigue spice, and floral notes. In the mouth, the wine is broad and expansive, with flavors of blackberry, black cherry, and kirch notes. The finish is very long, with ripe, silky, almost delicate tannins supporting the dense fruit. Though Frédéric's wines age beautifully, this wine is so silky and elegant, it is equally enjoyable in its youth.



A vineyard at Montcalmès