

PATRICK ALLEN SELECTIONS

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Domaine de Montcalmès

Terrasses du Larzac

The Domaine at-a-glance

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



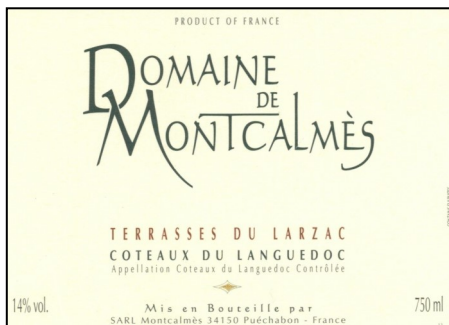
Frédéric Pourtalié

Until 1998 this family-owned domaine sold all of its grapes to the local cooperative. Then in 1999 Frédéric Pourtalié, 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 Pères, 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 Pères, Domane Dumas Gassac, and Mas Julien.

“One of my favorite estates in the Languedoc is unquestionably that of the young Frederic Pourtalié”
Jeb Dunnuck - The Wine Advocate - April 2017

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 achieve 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.



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

Terrasses du Larzac, Rouge - 2014

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. This wine is certified organic by Ecocert for Europe.

Tasting Notes: The nose of this wine is full of red cherry fruit, perfumed with hints of violet flowers. In the mouth the wine is full of blackberry, cassis, and black cherry fruit flavors, accented by subtle hints of garrigue spice. The finish is long and lingering, with soft velvety tannins. Though the wines are age worthy, it is the purity and elegance, that are the hallmarks of Domaine de Montcalmès, that make the wine equally enjoyable in its youth.



Soil at Montcalmès