



DOMAINE DE  
L'ARGENTEILLE

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## Cuvée « LES SECRETS DU ROCHER »

### AOP Terrasses du Larzac



*Located in the heart of Terrasses du Larzac appellation vineyard, in the village of Saint Saturnin de Lucian, at the North of Montpellier and on the first foothill of Larzac, this family winery Domaine de l'Argenteille, produce authentic wines in the greatest respect of nature, soils, fruit, typicity of varieties and taking into account the characteristics of the terroir.*

*Situated at a 536 meter heigh, Rocher des 2 Vieregs is a natural bastion which distinguishes itself clearly among the foothills of Larzac. We tell St Saturnin de Lucian that according to the former tradition, both sisters of St Fulcrand, archdeacon of Maguelonne then bishop of Lodève, moved to the top of the Rock overhanging the village to make for it their house. So, since this time, we name this place « Rocher des 2 Vierges ». Every year, at the beginning of May, a pilgrimage in honor of St Fulcrand takes place at the top of this Rocher. For the lunch, every family organizes a picnic under oaks, and at this occasion, they got back wine bottles which they had buried in secret weaknesses of the Rocher des 2 Vierges previous year, and put back it others to improve them and have a rough time next year. This tradition continues even nowadays.*



**Grape Varieties** : 40% Syrah - 30% Mourvèdre - 30% Grenache. Yield: 30hl/ha.



**Terroir** : Chalky-clayey soils with large pebbles coming from Jurassic lime stone bedrock. Hot and dry Mediterranean climat with high temperature difference between day and night.



**Vinification** : Hand harvest with sorting of the berries. Long traditional fermentation of 25 to 30 with temperature control.



**Tasting** : Deep red robe with garnet highlights. Complex nose, with hints of scrubland and spices, opens with aromas of ripe fruit. The palate is full, round, with a delicate oakyness that goes perfectly with the freshness of the wine. The tannins are silky, with a nice spicy and greedy length.



**Gourmet Alliance** : Drink at 16°C after decantation in carafe. To be consumed with red and white meats, Mediterranean dishes, cheeses (Cantal, Roquefort, St Nectaire ...).