



DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DE L'ARGENTEILLE

AOP Languedoc Terrasses du Larzac  
Red



## PRESENTATION

Located in Languedoc, Domaine De L'Argenteille strives to reveal all the richness of its terroir through precise and elegant wines. Exploiting plots at altitude, the estate benefits from a temperate climate that allows for beautiful freshness in the wines. Viticulture is conducted in sustainable viticulture, with meticulous soil work and manual harvesting. Vinifications favor the expression of fruit and the finesse of tannins, thanks to gentle extractions and aging in tanks and barrels. The reds are deep and aromatic, with notes of red fruits, licorice, and spices, while the whites charm with their minerality and balance. An estate to discover for lovers of structured and elegant Languedoc wines.

## VARIETALS

Syrah 45%, Grenache 30%, Carignan 25%

## LOCATION

In the heart of Languedoc, between the villages of Saint-Saturnin-de-Lucian and Saint-Félix-de-Lodez, Domaine de L'Argenteille's vineyards thrive at the foot of the magnificent Rocher des Vierges, nestled on the foothills of the Larzac plateau. In this enchanting setting, vines grow alongside century-old olive trees and oak forests, at the crossroads of the Terrasses du Larzac and Saint-Saturnin appellations.

Age of vines: 40 years old

## TERROIR

Clay-limestone soils with rolled pebbles derived from Jurassic limestone bedrock.

## IN THE VINEYARD

Throughout the season, the vineyard is cultivated with precision: soil is aerated and enriched through sustainable methods, yields are carefully managed for concentration, and a balance of manual and mechanical work ensures optimal ripeness. The vines are tended with respect for their environment and terroir.

## HARVEST

Manual harvest with precise sorting of the grapes to retain only the best.

## WINEMAKING

Traditional fermentation with strict temperature control. Maceration lasts for 25 days to extract balance and depth.

## AGEING

Aged for 18 months in oak barrels to enhance structure and aromatic complexity.

## SERVING

Serving Temperature: 14-16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Garnet robe with purple highlights. The nose is spicy, with notes of garrigue and cocoa. On the palate, the wine is elegant, full-bodied, and rounded, revealing flavors of dark fruits and a refined structure.

## FOOD PAIRINGS

Best enjoyed with red or white meats, Mediterranean cuisine, and a range of cheeses.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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