

Aubert & Mathieu

Gaspard, Terrasses du Larzac Organic 2023



RED STILL WINE



FRANCE



LANGUEDOC-
ROUSSILLON



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Gorgeous hibiscus and cinnamon perfume over sumptuously ripe fruit. Vibrant fruit and spice and an explosion of flavour with acid tension. Orange peel, ripened raspberry and red cherries layered over a raft of rugged but polished, dry tannins.

VITICULTURE

Altitude's vineyard of clay and limestone is used to produce grapes for this characterful wine. The vineyard is currently converting to Organic certification.

VINIFICATION

Manual harvesting used for the collection of this fruit. Traditional vinification with the wine undergoing malolactic fermentation in barrels. Then the wine is aged for 12 months in oak barrels, half of which are 2nd use oak.

FOOD MATCHING

A rich and delicious partner with Osso Bucco, Black olives & Porchetta gnocchi

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Mourvèdre (50%), Grenache (25%), Syrah (25%)
CLOSURE	Diam
SKU CODE	M0216123
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.82
TOTAL ACIDITY	2.87g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	M0216123