



VEEMA

LANGUEDOC

Blend: 45% Grenache, 35% Syrah, 20% Mourvèdre

Terroir: The vineyard lies on the slopes overlooking the high valley of the Herault gorges, upon the foothills of the Larzac area. That is where Syrah, Grenache, and Carignan varieties reach perfect ripening to offer this smart, sleek vintage.

Elevation: 460 feet

Farming: Sustainable farming

Aging: 6 months in new French oak barrels

Bottled: At the winery

Tasting notes

Hailing from Terrasses du Larzac, and neighboring the legendary Mas de Daumas Gassac, Veema's time-honored and harmonious combination of Syrah, Grenache, and Mourvèdre offer an engaging wine that preserves the boldness and complexity of that blend. Leather and smoked meat give a brawny edge to a nose of pure, fragrant black fruit, brown spice, vanilla, and violets. A crack of grip braces one for the rush of robust plum and saturated boysenberry that courses across the palate, gaining power and peppery depth on the way to a long, savory finish laced with anise, espresso, and a bloody tang of iron.

Substantial enough to stand up to pappardelle with lamb ragù while remaining easy enough drinking to demand another glass or two.



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