

Syrah Rosé

Crunchy with aromas of strawberry and raspberry



Appellation : Vin de Pays d'Oc.

Soil : Chalky clayey hillsides on large pebbles from the quaternary era and ancient gravels of the quaternary period (flint).

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process : Night harvesting. 100% de-stemming. Inerting with CO₂ (to avoid adding sulfites) and cooling of the harvest by snow-carbon dioxide before a soft pneumatic pressing (3h30) with separation of free running musts. Cold settling (8°) after 36 hours (Turbidity more than 50). Alcoholic fermentation between 15 °C. and 17 °C. for 15-20 days. Malolactic fermentation stopped.

Ageing : In epoxy vat for 4 months.

Red grape variety : 100% Syrah (pink wine produced from 70% of direct pressing and 30% of bleeding process).

Tasting : **Colour**: Unusual colour with bright red tinges.

Nose: Wild red fruits notes.

Taste: A good length on the palate revealing flavours of strawberry, raspberry, redcurrant and pomegranate, with a touch of amylic (Fruit drop flavour).

Our advice : Compatible with mixed salads, tapas, pizzas, carpaccio, aioli, tabbouleh, cold meats, Languedocian specialities, barbecue, grilled fish, exotic food, sorbets, Méditerranéan cheeses...

Service temperature : Between 10°C. and 12°C.

Preservation : 2 years.

Packing : 75cl bottle (Case of 6).

Medals and other rewards :



Bronze Medal in the VIGNERONS INDEPENDANTS of France 2007 contest (Vintage 2006).
Collection Medal at the VINS DE PAYS D'OC 2009 contest (Vintage 2008).

Gourmand