

Syrah Rouge

Supple with hints of spices and red fruits



Appellation : Vin de Pays d'Oc.

Soil : Clay and limestone slopes on ancient Villafranchian terraces with flint gravels and pebbles from the quaternary period.

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process : Night harvesting. 100% destemming. Inerting with CO2 (to avoid adding sulfites) and cooling of the harvest. Cold maceration (8°) before fermentation, for 3 days with 3 pumpings over a day to extract colour and aromas of fruit.

Alcoholic fermentation from 23 °C. to 25 °C. for 10-15 days with 1 pumping over a day to keep suppleness in the wine. Bleeding (80%) and soft pneumatic pressing (2h) with separation of the first pressed wines.

Culturing of the malolactic fermentation with the first pressed wine.

Ageing : In cement and epoxy tank for 8 months.

Red grape variety : 100% Syrah.

Tasting : **Colour**: A beautiful garnet red robe, shiny, substained with purple glints.

Nose: Intense nose with red fruity aromas, well-ripened blackcurrant, hints of coconut and vanilla.

Taste: Very pleasant crunchy wine with a nice sweetness in initial mouth, followed in the palate by a great softness of the tannins. Hints of red fruits complement the citrus aromas (blood orange) with a slight «Fruit drop flavour».

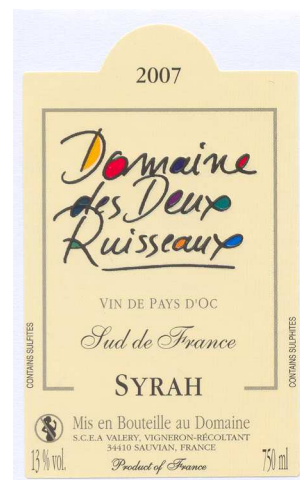
Our advice :

Perfect wine to serve with marinated fish, carpaccio, grilled red meats, lamb, chicken, oriental dishes, South of France summer cooking, hard cheeses, fruit tarts, fresh strawberries, fruit cakes, puddings...

Service temperature : Between 17°C. and 18°C. during the winter-time and between 15°C. and 16°C. during the summer-time.

Preservation : 4 years.

Packing : 75cl bottle (Case of 6).



Fruity