



Red



100% Syrah.



75 cl

FRUITY &
GENEROUS

Terroir



The vines are located on the Northern side of the appellation on granitic soils.

Vinification



The grapes are destemmed and crushed, then fermentation takes place in controlled-temperature stainless steel vats. Each terroir is vinified separately. Blending is done after malolactic fermentation. Then the wine ages 12 months in oak tronconic vats.

Tasting



Colour: Deep bright garnet. Nose: Intense, complex and aromatic with some red fruit, animal and earthy notes.

Palate: Powerful but all in delicacy with a perfect balance and extremely good freshness. A wine to enjoy all along the meal.

To serve

Best served around 16-17°C.

Aging potential



Perfect to drink now, but can keep 5 to 7 years.

Food Matching



This wine is the perfect match for lamb: Braised lamb shanks with crushed herb, Moroccan lamb with apricots, almonds & mint, Seven-hour lamb, barbecued lamb cutlets, etc. Charcuterie (cured meat) such as prosciutto, salami, Coppa, etc. Our talented friend Frances Atkins at the Yorke Arms also likes to serve it chilled with riz impératrice (rice pudding style dessert).

