



Red



100% Syrah.



75 cl

AROMATIC &
FULL-BODIED

Terroir



Shallow granitic sand.
Average temperature: Summer 19°C - Winter 5°C.
Annual rainfall: 430 mm (National average: 770mm).
Sunshine: 2 350 hours/year = 195 days (National average: 1,973 hours).
Wind: The Mistral (extremely cold wind from the North) 100+ days/year
Exposure: South-East – Extremely steep slopes. Altitude: 250-350 meters

Vinification



100% hand harvest with thorough sorting of the grapes.
Vinification: The grapes are destemmed. Traditional long fermentation, then the wine ages around 10 months in French oak casks (20% new).

Tasting



Colour: Deep garnet.
Nose: Very powerful. Intense aromas rich in black fruit delicately spiced with violet and chocolate. Bottle ageing brings notes of leather, undergrowth and liquorice.
Palate: Strong tannic backbone that shows the ageing potential of this wine. Complex and fleshy, it subtly reveals all the potential of Syrah.

To serve

Best served around 16-18°C.

Aging potential



Can keep 15 to 20 years.

Food Matching



This wine is the perfect match for beef and game, ideally served with cepes or morel mushrooms.

