

Pays d'Oc Syrah

2018

"Gravelly limestone soil around the village of Pépieux provides a round fruit focus, while a hillside terroir of clay on limestone around Abeilhan and Morgon provides bright acidity."



Vintage

In the Languedoc, after a cold and humid winter, the wet spring was followed by an up-and-down summer with succession of hot and cool spells. A few weeks of rain in June allowed to recharge the water reserves and overall we find the volumes of a normal year. This favorable climatic context permit to harvest the grapes at their optimum maturity in the majority of parcels. 2018 has all the characteristics of a beautiful vintage in the Languedoc with a nice fruit and a very harmonious expression of aromas.

Grape varieties

100% Syrah

Terroir

Syrah from the Hérault region around the village of Pézenas:
– Abeilhan and Morgon : calcareous scrubland – East-West Expedition
– Gabian/fusilhon: plots nested on hillsides between 150 and 200m.
And also from the Aude region :
– Pepieux : shallow gravelly limestone and gravel soils – East/West exposure

Winemaking

Harvested from the 15th September 2018.
Classic winemaking and malolactic fermentation in barrels.
80% of the blend spends 8 months in 275lt one- and two-year oak Laurus barrels.
Production : 12 561 bottles and 226 magnums
Bottling date : 12nd September 2019

Service & food pairing suggestions

Vegetables stuffed with fresh goat cheese
Terrine of scrubland hare
Serve at: 14-16°C
Best enjoyed between: 2019 to 2024