

Pays d'Oc Syrah

2013

"Bright and intense purple colour. Lively and balanced nose with black fruits and garrigue notes. Luscious and silky palate with flavours of juicy black cherry. The limestone soils are reflected in the long and elegant finish.(Feb.2014)"



AWARDS

89 pts Weinwirtschaft
15/20 Bettane & Desseauve
ARGENT Elle à table

Vintage

The cold and rainy spring generated a late and long blooming. The hot summer, followed by occasional storms in September, boosted the maturities with plentiful subsoil water supplies. Between hot and windy episodes, harvest was generous both in quantity and quality.

Grape varieties

100% Syrah

Terroir

Stony limestone soils selected in the heart of the Pays d'Oc, close to the coast of the department of Hérault (villages of Florensac and Abeilhan).

Winemaking

Fermentation lasted 2 to 3 weeks. After maceration, 75% of the cuvée was placed in 275-litre oak Laurus barrels for 6 months.
Production: 8,000 bottles
Bottled on: 5th February 2015

Service & food pairing suggestions

Duck magret with cherry sauce
Country charcuterie platter
Best served at 14-16°C
Optimum maturity: 2015-2020

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.