

Pays d'Oc Syrah

2014

"A particularly enticing nose with hints of smoke and menthol along with black olive and kirsch. Very pure flavours on the palate with notes of violets and plum. Fresh, lively finish. (Tasted August 2016)"



Vintage

The Languedoc region suffered from quite harsh weather conditions with a particularly dry Winter and Spring followed by alternating periods of sunshine, rain and hail. The yields for all grape varieties were especially low. However, our partners were able to harvest prior to the intense rainfall of mid-September and quality is up to par. Very aromatic aromas with good sugar/acid balances.

Harvest began around the 10th Sept. 2014.

Grape varieties

100% Syrah

Terroir

The grapes for this cuvee come from the Hérault department, around the village of Pézenas. The smooth fruit-driven element comes from the gravely-clay soils dating from the Pliocene period. This is balanced by a lively acidity provided by the clay-alluvium soils of the plains near the Thau basin and the Hérault river, as well as the limestone scree on the hillsides around Florensac.

Winemaking

Pouzolles origin: traditional fermentation in cement tanks with pumping-over and rack-and-return. 30 days maceration period.
Florensac origin: traditional fermentation in cement tanks with a daily semi rack-and-return. 25 days maceration period.
45% of the cuvée spends 6 months in 275lt one and two year oak Laurus barrels.
Production: 10 400 bottles – Bottling date: 12 July 2016

Service & food pairing suggestions

Cold cuts and Corsican cheese
Bull Gardianne (stew)
Serving temperature: 14° to 16°C
Aging Potential: 3 to 6 years