

Pays d'Oc Syrah

2015

"Dark and almost opaque purple/red. A nose of black olives and a touch dark plum and cassis. The palate is smooth and full with a lively freshness and long spicy finish, consistent with this sunny vintage."



Vintage

The water reserves accumulated during the Spring period were substantial, but the month of July was extremely hot and dry which slowed the maturation process. The mid-August rainstorms were salutary in permitting the vegetative cycle to continue the ripening process. The grapes were very healthy and 2015 is overall a very good vintage for the Languedoc.

Grape varieties

100% Syrah

Terroir

The Syrah grapes come from the Hérault department around the village of Pézenas. The smooth fruit-driven element comes from the gravely-clay soils dating from the Miocene 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

Traditional fermentation in cement tanks with pumping-over and rack-and-return. 25 to 30 days of maceration
45% of the cuvée spends 6 months in 275lt one- and two-year oak Laurus barrels.
Production: 5750 bottles and 280 magnums
Bottling date: 31 May 2017

Service & food pairing suggestions

BBQ pork ribs, charcuterie, roasted ham and ewe's milk cheese
Ageing potential: 3 to 6 years

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