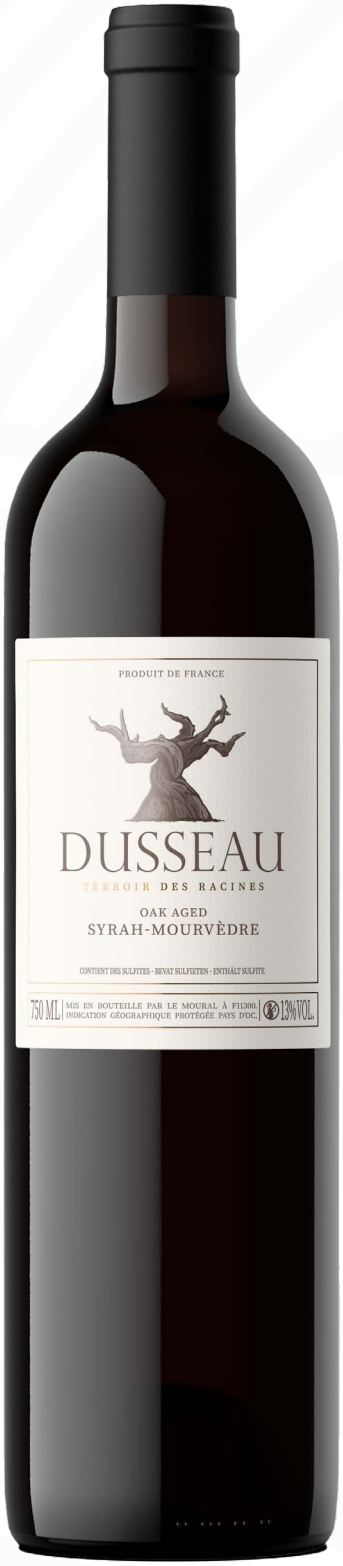
SYRAH-MOURVÈDRE

IGP PAYS D'OC



HISTORY

This oak aged varietal wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon). Thanks to the diversity of climate and soils, this wine develops a wide range of nuances both on the nose and on the palate.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. Our vineyards, planted on clay and limestone soils, are located in the Atlantic, Mediterranean and Pyrenean climatic zones.

WINEMAKING

Short cold maceration followed by pneumatic pressing. Alcoholic fermentation at around 28 to 30° C in stainless steel tanks. Malolactic fermentation and ageing in oak barrels.

TASTING NOTES

- ### APPEARANCE
  Deep purplish-red.
- ### NOSE
  Scents of violet, ripe blackcurrant and raspberry as well as herbes de Provence and leather.
- ### TASTE
  Solid structure, elegant wine thanks to lively acidity and refined tannins.
- ### SERVING TEMPERATURE
  Best served between 16 and 18 °C.