



**Nom :** *Rosé Syrah des Pins*  
Vin de Pays d'Oc  
2005  
13%

**Grape :** Syrah

**Soil :** Argilo graveleux

**Climate :** Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes

**Culture :** Vines are ploughed. We do not use weedkiller  
Pruning is short to regulate the vine's growth and its grapes yields  
The vines shoots are tied up along wires to be given the favourable angle to ripen the grapes.

**Harvest :** The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

**Yield :** 68 hl/ha

**Vinification :** The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour.

**Pressing :** Pneumatic

**Our tasting comments :** *Deep garnet colour with purple to orange nuances. A round and generous wine with a great complexity and an aromatic palette to be explored.*

**Serve at :** Fresh.

**A table :** Ideal with ray and capers, tuna and herbs.