

# SYRAH PRESTIGE - VINIFIÉ ET ÉLEVÉ EN BARRIQUES

Pays d'Oc- Indication Géographique protégée

*Vestiges of a roman wine estate, architecture from the 13th century, a classified historical site... Here the visitor is immersed in the history of Pays d'Oc! Our wines are also inspired by its ancient culture and this wild land.*



**Degree**  
**Grape**  
**Soil**  
**Climate**

13%

100% Syrah

Volcanic

The place enjoys a rare, harmonious combination of sunshine, stony soil and temperate marine climate.

**Culture**

Vines are ploughed. We do not use weedkiller  
Pruning is short to regulate the vine's growth and its grapes yields

**Harvest**

The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.  
The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

**Yield**  
**Vinification**

Average of 55 hl/ha

The maceration lasts up to 18 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration). The second fermentation is done into the barrels for 40%.

**Pressing**  
**Aging**

Pneumatic

40% are barrel aged for 4 months.

*Our tasting comments : Already a star. With an intense red colour with ruby tints, this Syrah presents complex aromas of black fruits followed by hints of vanilla. Rich and ample in the mouth with soft tannins.*

**Serve at**

At room temperature.

**A table**

Ideal companion for games, roasts and strong and spicy courses.

**Availability**

Bouteille 150cl

Bouteille 75cl

