



🕒 The Terroir:

- Geographical location:** The vines are planted at the top of southeast-facing hillsides at an altitude of 300 m.
- Soil type:** Granite subsoil and very light, sandy soil.
- Climate:** Sub-Mediterranean, cold winters and hot and dry summers. Rains regularly during the other seasons (approximately 600 to 700 mm per year).
- Grape variety:** 100% Syrah, average age of vines is 25 years, yield 40 hl / ha.
- Pruning method:** Cordon de Royat method of pruning and trellising on wires.
- Cultivation:** De-hydrated organic compost (bovine-manure based), treatment with herbal teas, bio-dynamic preparations, sulphur and Bordeaux mixture so as to maintain the balance between the vines and the soil. Leaf-thinning, removing laterals, green harvesting. Mechanical ploughing of the soil, alternate rows are left for natural grasses to grow.
- Harvesting:** Hand-picked harvest when grapes are ripe, selective grape picking in the vineyard, the grapes are harvested in buckets then tipped into harvesting bins which can contain up to 50kg of grapes, these bins are then taken to the wine cellar.

🕒 The Cellar:

- Arrival:** Selective grape sorting by hand on a vibrating sorting table, then 30% of the volume is destalked.
- Fermenting:** Lasts 28 days with 1 pumping-over and 1 punching of the cap per day, the fermentation process takes place with natural yeasts between 28° and 34°C thanks to temperature controlled tanks.
- Pressing:** Grapes are placed in a pneumatic press, and the volume is put in 500-litre oak barrels for malolactic fermentation.
- Maturing:** Maturing period lasts 12 months. Tangential filtration. Bottling took place in October 2018.

🕒 Winetasting:

- Alcohol level:** 13,0 % Alc./Vol.
- Ageing potential:** This wine is to be drunk after 3 to 5 years of ageing.
- Aromas:** Revealing a superb array of aromas of summer fruits (red berries) with hints of spices and pepper.



This wine can be served at each course of a meal especially with red meats

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