



🕒 The Terroir:

- Geographical location:** The vines are planted on the top of the hillside at the place Le Plomb, in Ampuis.
- Soil type:** Granite subsoil, soil composed of schist, clay and pebbles.
- 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, yield 50 hl / ha.
- Pruning method:** "Codon de Royat" method of pruning
- Cultivation:** De-hydrated organic compost. Leaf-thinning, removing laterals.
- Harvesting:** Hand-picked harvest when grapes are ripe, selective grape picking in the vineyard.

🕒 The Cellar:

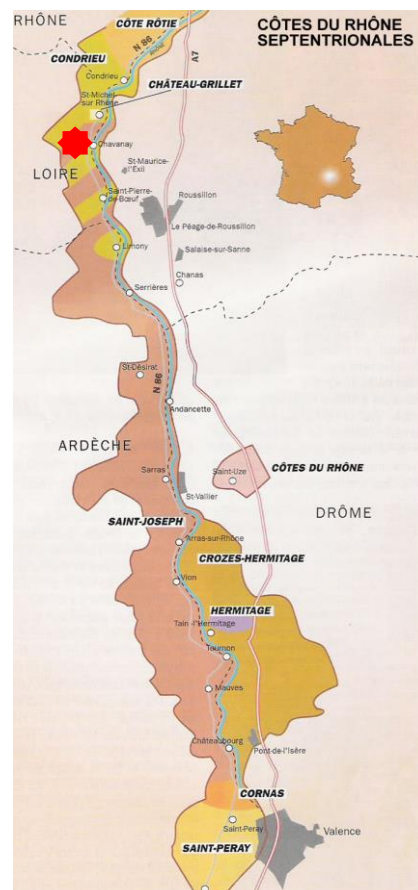
- Arrival:** 50% of the volume of the selective grape is destemmed.
- Fermenting:** Lasts 14 days with 2 pumping-over per day, the fermentation process takes place with natural yeasts
- Pressing:** Grapes are placed in a pneumatic press, then in tanks for malolactic fermentation.
- Maturing:** 6 months in tanks.
Tangential filtration.
Bottling took place in April 2019

🕒 Winetasting:

- Alcohol level:** 13 % Alc./Vol.
- Ageing potential:** The wine is to be drunk during its youth.
- Aromas:** A full-flavoured blend revealing spicy and small red berry aromas with soft tannins.



This wine can be served with local cold pork meats, grilled meat or meat cooked in a sauce.



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