

Syrah



Denomination : Vin de Pays Red Coteaux de Cèze
Vintage : 2005
Content : 75 cl

Composition : 100% Syrah
Soil : Clay-limestone, clay-silty
Vineyard : Selection of old vines, Royat cordon pruning, grass coverage, no use of pesticides
Yield : Limited at 40 hectolitres/hectare
Harvest: By hand

Organoleptic properties :

Colour : Dark red
Nose : Strong, for the grape variety typical bouquet (black olives, undergrowth...)
Palate : Pleasant and fleshy, full bodied, medium tannin, long finish

Our service advices :

- Service temperature : ca. 16°C
- Drinking perfectly now, but will also benefit from further aging
- Cellaring : 5 to 10 years
- Food and wine pairing : To taste with grilled beef or lamb, mushrooms, mild cheese...

Vinification : under daily temperature control and measure of density

Destemming and crushing

Yeasting

Alcoholic fermentation in concrete tanks

Daily pumping-over during fermentation

Pressing

Malolactic fermentation

Three rackings within 12 months

Earth filtration and botteling during november