

Pays d'Oc Syrah

2020

"A deep, dark colour. A generous, imposing nose with hints of smoke, prune and blackcurrant liqueur. Dense, powerful and extroverted on the palate, with flavours of blackcurrant liqueur mingling with mellow tannins for a long, persistent finish. (Tasting October 2024)."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

100% Syrah

Terroir

Syrah from the Hérault region around the village of Pézenas:
– Gabian/Morgon/Fusilhon : terroir of schist. Plots nestled on hillsides between 150 and 200m in altitude.
And also from the Aude region :
– Pepieux : shallow gravelly limestone and gravel soils – East/West exposure.

Winemaking

Harvest took place between the 11th and 20th September 2020.
Classic winemaking and malolactic fermentation in barrels.
50% of the blend spends 8 months in 275lt one- and two-year oak Laurus barrels.
Production: 4,006 bottles.
Bottling date : 24th September 2021

Service & food pairing suggestions

Grilled beef ribs
Rack of lamb
Serve at: 13-15°C
Best enjoyed between: 2024 to 2028