

Jeff Carrel

Rencontre avec la Syrah



An informal introduction to Syrah, only two syllables but so much to say!



Appellation: VDF

Vintage: 2023

Alcohol: 12%

Grape varieties: 100% Syrah

Terroir: Siliceous-clay.

Vines: Pruned low, organics farming.

Vinification methods: Without sulphites / Cold prefermentation / Natural yeasts.

Maturing: On fine lees, without sulphites, in a stainless steel tank for approximately 10 months.

Tasting notes:

An intense robe.

Aromas of red fruits (raspberries, redcurrants, blackcurrants) combined with notes of spices, vanilla and mint...

Full on the palate, with the perfect balance between richness and minerality.

A long and silky finish, with beautiful complexity.

Pairing:

As an aperitif, with cured ham, mushroom dishes or even duck breast...

Recommendations:

Serve between 13 and 15°C.

Aging potential: At least 10 years.