

SYRAH - SHIRAZ

Dry Red Wine
ORGANIC WINE

IGP PAYS D'OC
South of France
France

Geographic area: Between Carcassonne and Nimes.
Total surface: 35 Ha
Annual production: 500 hl
Average yield: 65 hl/Ha
Soil: Chalky clay

Grape variety

100% SHIRAZ

Winemaking process

Systematic destemming. Thermo-regulated fermentation.
Long maceration. Selected yeast.
Finning: No Filtration: Tangential

Tasting

RICH AND SPICY

Eye: Deep Red
Nose: Complex nose mixing red fruits and spices (pepper), really characteristic of the grape variety.
Mouth: Smooth, harmonious tannins, malting but with a good presence.

Wine and Food pairing

Serve with meat and poultry with sauce.

Serving temperature: 17 / 20°C
Ready to drink; Keep for up to: 1 to 3 years.

Packaging

Bottle type: Bordelaise Evolution
Case type: 6 bottles (glass to glass)
Pallet type: Europe 125/6 (5 ranks x 25 = 750 bottles)
EAN case: 13380330001552
EAN bottle: 3380330001555
Customs code: 220421803

