



Nom : **La Source Syrah « Classique »**
Vin de Pays d'Oc
2009
13 %

Grape : 100% Syrah
Soil : Volcanic
Climate : Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes
Culture : Vines are ploughed. We do not use weedkiller
Pruning is short to regulate the vine's growth and its grapes yields
The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.
Harvest : The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.
Yield : 58 hl/ha
Vinification : The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts for 8 days, it allows the full extraction of fruit flavours.
Pressing : Pneumatic

Our tasting comments : Elegant
Color: Deep garnet with purple to orange nuances
Flavour: Vintage with a clean and fruity expression
Taste: Already well balanced due to its tempered strength. A clean aroma of red fruit is expressed with a nice development and finish.

Serve at : At room temperature..

A table : Red meat, game. White meats, poultry. Cheeses, fondues, raclettes