LES COMPLICES DES CALANQUES

GRAIN DE SYRAH 2019

Coteaux Varois en Provence AOP

GRAPE VARIETIES

Syrah 90% - Vermentino 10%

TERROIR

This wine comes from a vineyard in Provence, in the center of the Var department.

The soil is very rocky, made of schist and quartz complemented by limestone and sandstone. It is very poor and naturally filters. The plots from which come this wine use sustainable agriculture, the harvest is done by hand.

WINEMAKING

The two grape varieties ferment together in a thermoregulated concrete vat.

To obtain a very smooth extraction, very short pumpings are used.

For this wine, we only use free-run juice, 80% aged in a concrete vat and 20% aged in French oak barrels, for 12 months.

The 2 batches are mixed together to age for 3 more months in a concrete vat before bottling.

WINETASTING

The robe is a ruby red color with purple reflections. The nose is dominated by red and black fruit aromas (cherry, strawberry, blackberry). Some floral and spicy notes (violet, pepper, clove) make the wine more complex. The mouth is round, tender and velvety, with delicate tannins.

AGING POTENTIAL

It's a supple and strong wine, that can be enjoyed today and will get even better over the next three years.

FOOD PAIRING

Grilled red meat, roasted poultry, bluefin tuna à la plancha, hard cheeses.

SERVING TEMPERATURE

15 to 18° celsius.