



## **SYRAH - CAYENNE 2020**

## **DESIGNATION OF ORIGIN**

Indication Géographique Protégée - Pays d'Oc

### **VINEYARD**

5000 vines per hectare planted on clay and limestone hills, covered with rolling stones High trellising, Guyot and Royat pruning

### VINEMAKING

100% Syrah

Night mechanical harvest. Cooling of the harvest after a soft stalking and breaking of the grapes

Soft pressing and juices selection

Limited sulphite addition

Fermentation temperatures control

Ageing on fine lees

# TASTING

Deep red coat with violet glints

The first nose develops ripe red berries aromas such as blackcurrant and blackberry as well as balsamic aromas (camphor, eucalyptus)

The agitation reveals licorice, spices (pepper and cinnamon) and violet hints

The attack is round and fat, followed by a surprisingly fresh and deep mid-palate with chocolate and liquorice aromas on velvety tannins

The finish offers a long-lasting grilled mocha taste

### **CELLARING POTENTIAL**

2 to 3 years in good storage conditions

#### **PACKAGING**

6 bottles case

Screw cap or natural cork



# HIGH ENVIRONMENTAL VALUE CERTIFIED

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