



L'Etendoir des Fées 2015

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

Planting density: 5000 vines per hectare. Driving mode: high trellising in Royat size.

Terroir: Very stony clay-limestone hillsides facing south, subject to sea entry.

WINEMAKING

100% SYRAH

Manual harvest in boxes.

The grapes are sorted on the plot and then a second time in the cellar.

50% of the grapes are vinified in destemmed harvest, indigenous yeasts,

with a maceration under marc for 9 months. The wine is then aged in vats for 10 months.

The other 50% are vinified in whole bunches in carbonic maceration for 6 weeks.

Trampled underfoot.

The wine is aged in oak barrels for 18 months.

Bottling without fining or filtration.

Minimal use of sulphites.

TASTING

The color is an intense, brilliant red with slightly tiled reflections.

The nose develops complex aromas of truffle, mocha and cocoa.

The attack is round and greedy with fresh and minty notes.

The mid-palate is followed by aromas of ripe strawberries.

The finish is persistent with good density and hints of mocha.

10 years in good storage conditions.

CONDITIONING

Case of 6 Bottles 75cl. Cork stopper.



HIGH ENVIRONMENTAL VALUE CERTIFIED

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