

ÉQUILIBRE

L'ARJOLLE

SYRAH

Une Syrah née sous les auspices du charme !

BOUTEILLE

Syrah "aged on the fruits", a synonym of an elegant gourmandise, a tasty full-bodiedness and an immediate pleasure.

Colour: Red

Alcohol content: 13%

Harvest: Harvested at the end of September.

Vinification: Cold soaking in vasts for less than 15 days at controlled temperatures of 25°C with regular punching of the cap.

Ageing: Aged in vasts

Wine tasting: Its beautiful colour is an invitation for a wine tasting. The nose represents a aromatic explosion with a beautiful maturity of dark fruits such as blackcurrants and blackberries. On the palate, we feel such sensation of coulis which is enhanced by the full bodied and silky character of Syrah. A pleasure in its pure state.

Wine pairings: Aperitif, charcuterie, mediterranean cuisine, chicken, lamb, cheeses, cakes

PRODUIT DE FRANCE

L'ARJOLLE

SYRAH

SUSTAINABLE
TERRA
VITIS
VITICULTURE

CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES