

# **SYRAH SINGLE PLOT**

### 2020 AOP Costières de Nîmes

### **Grape Variety:**

Syrah

## Terroir :

Pebble rocks typical from this area bring the elegance and freshness of our wines. Continental climate influenced by the proximity of the Mediterranean Sea.

### Vinification and ageing :

Vinified in concrete tanks & ageing in oak barrels from Chssin

**Tasting notes:** Deep colour, hints of black fruits and light spices. An incredible length carried out by fine and elegant tanins.

**Pairing :** Goes perfectly with Pigeon Pie or Duck Breast

#### **Drinkability maturity**

We consider the optimal maturity and the best possible drinking experience for this wine to happen within the next 10 to 15 years. However, it has the potential to age and develop for more decades

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