

CÔTÉ MAS

Syrah Grenache

IGP Pays d'Oc

Grapes :

70% Syrah

30% Grenache Noir

ABV : 13.5%vol

Residual Sugar :

2 g/L

Each grape variety is vinified separately. Destemming, short maceration at controlled temperatures for the Grenache Noir. Maceration for 6 to 8 days for the Syrah. Pneumatic pressing. We only use the free-run juice and the first press, in order to obtain the maximum expression of fruit and aromas while respecting a natural process to obtain a wine that is structured and supple at the same time. Assembly takes place in January. The wine is aged in concrete vats for 4 months before being bottled.

TASTING NOTES

Color : *light garnet red with purple hints.*

Nose : *complex with plum and raspberry notes evolving towards soft spices aromas.*

Palate : *fruity, rich and round. Smooth and well-balanced finishing on licorice notes.*

Food pairings : *ideally served at 16/17°C, it will perfectly suit all white meat dishes, grilled meat, salads and appetizers, soft and medium strength cheeses.*

Cellaring: *3-5 years in optimal storage conditions.*

