










La Syrah à Papa 2022

	1
	17
	13,5 % vol.
	4 à 8 ans
	Syrah
	16 Months
	2022

The vines of this pure Syrah come from a rented plot opposite the estate on the other side of the Rhône on the left bank, here with a terrace of rolled pebbles from the Rhône which, heated by the sun, emit heat at night sweet, favoring the concentration and maturity of the grape + 1 granite plot next to the Estate.

Grape variety : 100% Syrah

Ruby red wine with purplish reflections.

Nose of pepper, liquorice, red fruit.

The palate is powerful, dense and tannic.

Terroir: Light soil of granite and rolled pebbles.

Vinification : Destemming at 60%, whole bunch at 40%. One week pre-fermentation maceration, then 3 weeks maceration using the old submerged hat technique. Long and progressive fermentation without temperature control. Pneumatic pressing at low pressure so as not to burst the seeds.

Aging : 16 months in French oak half-muids.

Serving temperature : 17 ° C Keep: 4 to 8 years.

Food and wine pairing : Grilled meats, rabbit stew, cheeses.