



LOCATION:
France > Northern Rhone Valley

VARIETY:
100% Syrah

WINEMAKER:
Louis Cheze



SCIENCE

ABV: 14%
SUGARS: 2.4 g/L
TOTAL SO₂: 72 ppm
TOTAL ACIDITY: 3.24 g/L

“Syrahvissante” Syrah

EXPERIENCE

NAME: A play on the French word *revissante*, translated as ravishing, meaning delightful, entrancing, stunning.

CHARACTER: Beautiful aromatics of purple flowers and fruits, pepper, coffee and leather. An approachable medium bodied wine with a fruity and fresh palate and a dry, balanced finish.

ENJOY WITH: Great with pork, duck or quail, and with vegetables like eggplant, beans or lentils. This wine likes garlic, thyme, oregano, and sausages cooked over an open flame. We love it with a hamburger. Syrah is a great cheese wine.

BEST RESULTS: BEST RESULTS: Serve at 58-62° F, no need to decant, 15-30 minutes to breath from the open bottle is ideal.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are hand-picked in small crates, harvested slowly for over 30 days, hand-sorted at the winery followed by destemming and then sorting again on a vibrating table. A native yeast fermentation and malolactic are conducted in temperature-controlled steel tanks to protect the wine from *Brettanomyces*.

ELEVAGE: Aged in a combination of steel tank and neutral barrels for 6 months. Racked to tank for 3 weeks for a natural filtration of the sediment before bottling.

FINING & FILTERING: Bottled with minimum fining and filtration.

SULFUR: 72 ppm in total, added at crush and at bottling. After Malolactic and during aging only when necessary, on rare occasions.

SOURCE

FARMING: For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to help maintain a sustainable ecosystem.

LAND: From 10 vineyards and parcels from young vines in the Saint Joseph appellation and older vines in the Collines Rhodaniennes. Spanning from the north above Limony down to Saint-Désirat, on granite soils with diverse levels of topsoil and exposures for great balance and consistency.

VINE: Guyot trained vines, average age of 15 years, with the young vines in St. Joseph and the oldest parcels, 35 years+, spread out over 7 hectares. Lower yields from high-density plantings help add concentration.

HARVEST & PRODUCTION: Hand harvested; 7,500 cases produced.

