





GRAPE VARIETY: Syrah



TERROIR: Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



VINIFICATION AND AGEING:

Plot selection, harvesting at full maturity level. Total destemming. Traditional fermentation in concrete vaps. Aged at lengh in contact with "marc" to bring depth and structure to silky tanins. Pressing then ageing in concrete vats. Filtration and preparation of



TASTING:

COLOUR: Deep crimson and dark purple.

the wine prior to bottling on the estate.

NOSE: Has intense spicey and black currant aromas.

PALATE: Powerfull notes of red fruits and licorice in the mouth. A spicey finish shows all the complexity and character of the modern wine.



SYRAH

PAYS D'OC

ORMARINE

PAIRINGS: Will perfectly accompany an omelet, red meat or strong cheeses.



OENOLOGIST'S TIP:

To enable it to fully express all its powerful aromas, don't hesitate to decant it 2 hours before serving

