

LES PEYRAUTINS



Les Peyrautins is a range of wines crafted according to our oldest traditions. This Syrah Grenache was imagined by our team of passionate winemakers. To make this range, our experts use modern technics to recreate the best of traditional French wine. The result, is a perfect combination of the new and old world, offering a typical wine that displays all the qualities and traditional aromas of the varietal.

The grapes have been selected from vineyards nestled at the Black Mountain foothills, where the climate is cooler than on the Pays d'Oc lowland. It allowed our winemakers to craft a fresh and fragrant wine.



Winemaking

Because the grapes are harvested at full ripeness, they are handled very carefully to protect the fruit from bruising and guarantee a smooth wine. They are then destemmed and divided into two sections. Most of the grapes are traditionally fermented on the skins for about ten days, adding structure to the wine. A small part goes through the modern process of flash-detente and hot skin contact maceration. The juices ferment at a low temperature in closed tanks, retaining the varieties' fruity character. At the end of the winemaking process, both sections are blended together into a youthful and easy-drinking wine.

70% Syrah, 30% Grenache noir

Colour: Glossy cherry red.

Nose: A lot of red berry aromas like strawberry and raspberry.

Taste: A tasty and velvety mouthfeel, some liquorice in the finish.

Enjoy with beef stew, game, strong cheese...

IGP Pays d'Oc

South of France.

This region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed with fruity aromas. The terroir effect is very noticeable in this region due to the great variety of winegrowing areas that create an expression of the grape varieties that is unique.

