

SYRAH | LE TROQUET

"LE TROQUET" REFERS TO THE SMALL CAFÉS AND BISTROS WHERE FRIENDS GATHER TO ENJOY A TRADITIONAL LYONNAIS MÂCHON* OVER A GOOD GLASS OF WINE.



Grape variety: **100 % Syrah**
Vineyard location: **Saint-Prim**
Vine age: **30 years**
Soil: **Alluvial and granitic**
Planting density / Yield: **9 000 vines/ha for approximately 45 hl/ha**
Harvest: **Hand-picked, with grape selection carried out in the vineyard**



Vinification: The proportion of whole clusters is **adapted to each vintage**. Depending on the ripeness of the grapes and the conditions of the growing season, part of the harvest may be kept as whole clusters **to bring greater freshness and complexity**. The remaining grapes are destemmed without crushing. The berries are transferred directly into the tank **to preserve their integrity and encourage partial intracellular fermentation**, resulting in **silky tannins and deep aromatic expression**.
Maceration: **3 to 4 weeks**
Ageing: **10 months in 225 L oak barrels that have held 3 to 10 wines**



Tasting notes: **An inviting and expressive nose** with aromas of **white pepper, liquorice** and **fresh red berries**.
The **palate** is **full and generous**, supported by a fine structure.
The **finish** is **fresh, long and carried** by silky, well-integrated tannins.

FOOD PAIRING: CHARCUTERIE, TERRINES, SAVOURY PIES AND GRILLED MEATS...

*** mâchon: a traditional Lyonnais morning meal, simple and convivial, typically enjoyed with local specialties and wine.