

TERROIR DE SEYSSUEL | LE SCHISTE |

"TERROIR DE SEYSSUEL" COMES FROM A SINGLE SYRAH VINEYARD LOCATED ON THE LEFT BANK OF THE RHÔNE, JUST NORTH OF VIENNE. THE VINES ARE PLANTED ON STEEP SCHIST SLOPES, EXPOSED TO THE DRYING WINDS OF THE RHÔNE VALLEY. THESE CONDITIONS ENCOURAGE SLOW, EVEN RIPENING, PRODUCING AN ELEGANT AND CONCENTRATED EXPRESSION OF SYRAH.



Grape variety: **100 % Syrah**

Vineyard location: **Seyssuel**

Soil: **Schist**

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: **14 months in 225 L and 500 L oak barrels that have held 1 to 7 wines**



Tasting notes: The **nose** reveals **aromas of violet, spice and black fruits**.

The **palate** is **elegant, deep and structured**, supported by **remarkably fine tannins**.

The **finish** is **long, fresh and refined**.

FOOD PAIRING: GRILLED OR ROASTED RED MEATS, HERB-CRUSTED LAMB, GAME BIRDS, MUSHROOM DISHES AND AGED HARD CHEESES...