



Syrah Cuvée Julien: 3ha

Protected Geographical Indication Coteaux des Baronnies

History.

Syrah is the iconic grape variety of the Rhône Valley. Julien, the grandfather, used to say that it was brought back by the Crusaders at the end of the Saint-Louis crusade, and thus disseminated up the Rhône Valley. Today, it is known to be grape variety native to the region, derived from the Savoyard mondeuse blanche and the Ardèche dureza. This cuvée is produced from an old clone of Syrah which gives the wine its typical peppery note

Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 500 meters
- Exposure: hillside plots
- Terroir: clay-limestone, rocky

Production notes.

- Variety: 100% Syrah
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: on trellis, with 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: on one side only, east-facing
- No irrigation (soil management)

Harvest.

- Harvest begins in late september
- Production : 50 Hl/ha, depending on vintage

Wine making.

- Traditional vinification for 7 to 14 days
- Fermentation at 20°C. Malolactic fermentation on lees
- Tartrate stabilization by cold
- Ageing for 1 year in oak vats
- Vacuum bottled at the estate with our bottling machine in August
- 18 000 bottles put on the market

Tasting.



Grape variety of a ruby red, dense garnet color. Very aromatic nose of red fruits, pepper, licorice, with floral notes of violet. Full-bodied and well-balanced. Aged for 12 months in oak vats.

A beautiful Syrah typical of the Rhône Valley that can accompany an entire meal; caillette, leg of lamb, guinea fowl from Drôme, cheese. Recommended serving temperature is 14°C to 18°C. Can be kept for 4-5 years.

