

# SYRAH - IGP PAYS D'OC

“ This Syrah is a French-style wine. It has good aromatic complexity, with spicy, red fruit notes.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



## PRECISE QUALITY MANAGEMENT

Syrah is commonly associated with the Rhone valley but it also thrives in the Pays d'Oc region, where the Mediterranean climate makes fresh, powerful, expressive wines. The Maison Castel team makes this rich, fruit-forward wine from selected parcels carefully farmed by their Terra Vitis-certified partner.



## MAISON CASTEL KNOW-HOW

The team selects vineyard parcels with complementary qualities, following strict specifications; this painstaking approach is employed in both the vineyard and the winery. Maceration and extraction over a period of four to five weeks adds complexity in terms of aromas and structure. The wine is then aged with staves (one of the best ways to impart an oaked profile) for four to six months, giving toast and vanilla notes.



Deep red robe with purple hints



Spice and red fruit jam on the nose



Concentrated and mouth-filling, with powerful yet integrated tannins



Enjoy with red meat, spicy dishes or chocolate. An ideal pairing would be leg of lamb with rosemary.



Serve at 16 - 18°C



Can be aged for up to 5 years