



CUVÉE	Monts & Merveilles
MILLÉSIME	2019
APPELLATION	Vin de France
COLOUR	Red
	A Syrah for ageing.
HISTORY	In 2014, at the time of blending the Far Ouest cuvée, 300 litres of wine from the "Syrah du Triangle" plot were set aside, so much did I like the unique taste of this little vat! This resulted in a few rare magnums (I had too little wine to put it in 75Cl bottles) which were an immediate success. The Monts et Merveilles cuvée was born.
GRAPE VARIETIES	100% Syrah
TERROIR	Only one parcel of Syrah: the 60 year old Triangle Syrah. Lake limestone, very filtering earth.
CLIMATE	Mediterranean, hot and dry. The plot is due north, cold, very exposed to the wind, the bunches of grapes are millerandées, hence the small and extremely diverse fruits.
VINIFICATION	Hand harvested in 12 kg boxes. Very gentle destemming of the berries. Very slow vatting for about 3 weeks with completion of alcoholic fermentation and very slow pressing in the small vertical wooden cage press with Esparto scourtins that naturally filter the juices that have run off. Mixture of press and run-off.
AGEING	Aged in vats for at least 15 months, light racking to eliminate the lees. The colour is very intense, and part of the deposit is often in the bottle because the wine is not filtered.
TASTING	Very dark colour with violet ink reflections. Intense aromas of very ripe black fruits with blueberry and morello cherry. When you have the patience to wait for it, you can smell the characteristic violet which transforms with ageing towards more complex notes where musk, truffle, leather, mocha and spicy mingle.
GASTRONOMY	Sète macaronade; Fried chicken; Grilled rib of beef;; Grilled lemongrass pork; Meurette eggs.
SERVICE	16 - 17 °C
POTENTIAL	There are no magnums left from 2014 unfortunately!
CERTIFICATION	AB Organic Agriculture
ALCOOL	13 %VOL.
FILTRATION	Unfiltered