

# 2018 Puymeras Cotes du Rhone Village Vignobles Charles Tyrand, Southern Rhone Valley, France



## **The Wine:**

60% Grenache (from 75-year-old vines), 40% Syrah (from 40-50-year-old vines). Each varietal is fermented separately for 18- 20 days with two weeks of maceration on the skins. The wine is aged for twelve months in small French oak barrels. The 2018 vintage had its challenges with a wet and damp June which created problems for the larger scale growers due to mildew and mold. However, the smaller, organic growers such as Tyrand were able to handle the wetness without problems. The quality of the resulting wines was very good.

## **The Estate:**

Vignobles Charles Tyrand is a tiny producer with vineyards in the Cotes du Rhone and Cotes du Rhone Villages appellations. Located near the town of Seguret, they grow classic Southern Rhone red varietals of Syrah, Grenache, Mourvedre, Cinsault and Carignan. The vines are grown without the use of pesticides and range in age from 10 to 80 years old. The winemaker is Jean Michel Tyrand, a fourth-generation grower and producer in the southern Rhone. World famous wine consultant Philippe Cambie, an old rugby playing friend of Jean Michel, is the consulting winemaker. Total production is below 4,000 cases each year.

## **Tasting Notes:**

**Color:** Dark ruby- purple

**Aromas:** Black and red fruits with dark chocolate and hints of pepper.

**Flavor & Texture:** Ripe plums and berry fruit with subtle notes of toasted oak and spice. The mouthfeel is full and dense with round tannins.

**Food Pairing:** Classic country French Coq au Vin served with a crunchy baguette.

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