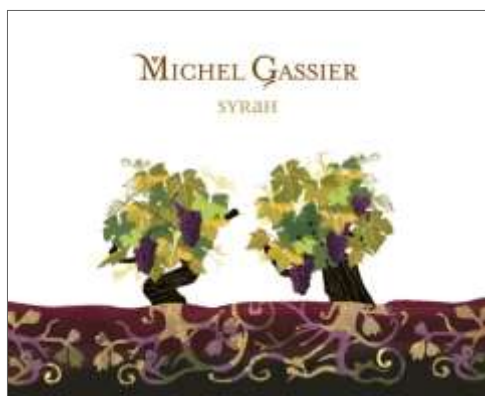


## SYRAH 2015



*Inspired by northern Rhone crus, we've tamed this Syrah with a bit of whole-cluster Viognier to make a seductive, brooding, and elegantly aromatic wine. Chock full of violet, spiced red fruits, bacon, and hints of flowers, its soft, lush palate marries a wide range of food, from barbecue to spicy international fare. Delicious and hard to put down.*

**Terroir:** Rolled pebbles from the Rhône atop red clay rich in iron – AOP Costières de Nîmes – Certified Organic

**Varietals :** 97 % Syrah & 3% Grenache

### Vinification :

- handpicked harvest with ¼ whole-cluster and ¾ destemmed
- temperature controlled (24°C) fermentation with delestages to retain the fruit flavors
- ½ of the volume aged in concrete tanks, ½ in French oak for 9 months

### Tasting Notes :

- *Appearance:* a dark ruby
- *Nose:* elegant and intense, this alluring nose is rich in violet, blood orange, pepper & liquorice with “garrigue” spices
- *Taste:* rich and harmonious, the complexities of the aromas play out progressively. Its fresh finish with hints of red fruits and rhubarb reveals delicate and superbly ripe tannins

### Accolades:

90 pts – *Jeb Dunnuck*

89 pts – *Robert Parker's Wine Advocate*

**Aging Potential:** enjoy now or cellar 5 to 7 years

**Food & Wine Pairing:** decant 1 hour and serve at 65°F (18°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
cheddar	game	tuna steak	yams	thyme	stew	barbecue	blackforest
roquefort	lamb	salmon	mushrooms	savory	roast	tomato	rhubarb pie
	beef		chestnuts	badiane	braised	Madeira	

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