

DENOMINATION IGP PAYS D'OC

GRAPPES VARIETY Syrah

ALCOHOL
CONTENT 13 %vol

pH 3,41

TOTAL ACIDITY 3,07

TASTING
*Appearance: Medium pink, elegant, neither too pale nor too dark.
Nose: Fruity and complex, with aromas of fresh cherry and strawberry, showing remarkable balance and finesse.
Palate: Dense and lingering, gastronomic, fresh and harmonious.*

TERROIR
Diversity of our terroir, with vineyards stretching from the coast to inland areas, where clay-sandy soils meet the influence of the Mediterranean. Our wines are the result of a dialogue between the sea and the garrigue. The richness of our terroir is reflected in the diversity of our soils, from sandy soils near the sea to the stony soils of our hillsides, composed of calcareous sandstone and marl.

WINEMAKING
*Harvesting of selected parcels.
Direct pressing, cold settling on fine lees, static settling, traditional alcoholic fermentation at 14–16°C, followed by ageing in concrete tanks on the lees.*

SERVICE
*Serving temperature: 10–12°C
Cellaring potential: 2–3 years.
Food pairings: Grilled salmon with lemon and fresh herbs, tomato and basil tartare.*



CARACTÉRISTIQUE BOUTEILLE :

- Type: Bourgogne Authentique
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 650 g
- Closure: DIAM 3



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



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