

Art & Tendance

## IGP MEDITERRANÉE SYRAH - AROMA

2022



Our IGP Méditerranée are coming from vineyards surrounding Châteauneuf du Pape in a 10 km radius, from very qualitative terroirs. This new cuvée "Aroma" was created in 2017 and is offered in screw-cap in order to meet the growing demand but also for the pratcical aspect for receptions, bistrots and picnics. The general idea for this new cuvee is to make the connection with the music, between the musical notes creating the melody, and the aromatic notes creating a wine.

#### TERROIR

Clay and silicious.

## GRAPE VARIETIES

100% Syrah

#### WINEMAKING

Destalking, 15 days fermentation. Traditionnal vinification with pumping over and punching of the cap.

Controlled temperature at 26 to 28° C.

#### AGEING

6 months in tanks to soften and to rounden the tannins.

#### TASTING NOTES

This deep coloured wine is a refined example of Syrah with powerful aromas of blackcurrant, fresh ground pepper, violets and liquorice. The wine is supple, fruitforward and very well balanced.

#### TASTING ADVICES

To enjoy now or can be kept 4 - 5 years. Serve at 14°-16°C

### FOOD PAIRINGS

Enjoyed in its youth, this wine will perfectly match grilled lamb, barbecued meat and cheese.

# AWARDS

Vintage 2020 : Or Gilbert & Gaillard

Vintage 2019 : Or Orange, Or Gilbert & Gaillard, Or 70M de Dégustateurs

Vintage 2018 : Or Gilbert & Gaillard Vintage 2017 : Gold Gilbert & Gaillard

Vintage 2016: Or Berliner Wein Trophy // Or Gilbert & Gaillard Vintage 2015: Médaille d'or Pertuis // Médaille d'or Gilbert & Gaillard