



CLOS HIRISSOU

LA PETITE SIRAH

Blend: 100% La Petite Sirah

Terroir: On right bank of Tarn river, chalky-clay soil

Farming: Organic farming

Vinification: Clos Hirissou is located on the slopes of the commune of Senouillac in the heart of the Premières Côtes. It has been part of the family's property since 1860. Nicolas decided to revive this place by settling the vineyards, permaculture and agroforestry. La Petite Sirah is one of the rarest grape varieties in France. This grape variety is chosen as Clos Hirissou red wine for the purposes of making a great original wine. La Petite Sirah is harvested on a clay-limestone plot planted at high density (7,000 vines/ha). Organic farming has been in place since the beginning of Clos Hirissou project. The vinification is rigorous.

Bottled: At the winery

Tasting notes

Dark garnet or red ruby thick color, this wine is fruity, spicy and intense on the nose. It is rich in red and black fruit notes (blackcurrant, black raspberries, black cherry and blackberry). On the palate, it is complex, robust, spicy, licorice and develops aromas of ripe red and black fruits. The integrated acidity, the beautiful length in mouth and the beautiful fineness of tannins. A long lived wine in your wine cellar at least 5 to 10 years.

WINE & FOOD PAIRING : This wine will pair perfectly with red meat, local specialties (duck with orange sauce, magret de canard, cassoulet), charcuterie, cheese and Asian specialties (Roasted duck, caramelized pork, chicken curry, etc.). It will also be delicious as a table wine for your friend or family's gathering.

