



JP-Bourgeois



SYRAH - 100% nature
CÔTES DU RHÔNE
APPELLATION D'ORIGINE CONTRÔLÉE

CLOS DE L'OLIVIER

"LES FRERES LATOUR", AOC COTES DU RHONE, SYRAH 100% NATURE

Blend: 100% Syrah

Terroir: Argilo-limestone

Aging: 10 months in concrete tank

Bottled: At the domaine

Farming: Sustainable farming

Vinification: Traditional with indigenous yeasts, vatting for 15 days, pumping over and temperature control, inerting with CO₂ of the vats before transferring the wines and transferring the wines under nitrogen

Tasting notes

A deep red color with aromas of spice and red fruit, it is a digestible wine, fruity with nuances of licorice, menthol and violet, with very fine and round tannins that gives a nice length in the mouth.

Serve at a temperature of 60°F to 64°F. Possibility to decant half an hour before tasting.

Natural wine, addictive, without sulphur, 100% pleasure to share with friends in a musical atmosphere, to pair with tapas, spicy dishes, vegetable lasagna and cheese.



SCAN ME