



CHEMIN DE VIE 2016

IGP Côtes de Thau, Red

Climate : Mediterranean, windy exposure

Soil : Anglo calcareous, only organic amendment

Varietals : Syrah, blend of two parcels

Pruning : Cordon de Royat

Age of the parcels : 12 years and 24 years

Alcohol : 13,5 % vol

Growing : reasonable agriculture, respect of biodiversity, only organic treatments, without herbicide, sexual confusion

Harvest : by night for cool temperature

Soft extraction during 3 weeks.

Vinification : Each parcel is fermented separately. Complete destemming and crushing to weaken the skin. Maceration done at moderate temperature in stainless steel tank.

Ageing : in barrels of 2 years

Bottling : at the domain by a specialized company.

Tasting : " Bright dark purple colour. The nose reveals some new oak, ripe dark fruit, blackberry, pepper, clove and some meaty notes. Very nice palate, medium weight but dense fruit with ripe young tannin, a fresh backbone, spicy and floral dark fruit, cassis and crushed blackberry with good grip and persistency."

92/100 Andreas Larsson, Best Sommelier of the World, March 2020



Route de Castelnaud de Guers
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