



LA VIE 2018

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 : 14 years and 26 years

Alcohol : 13,5 % vol

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

Harvest : by night for cool temperature

tank. Soft extraction.

Vinification : Each parcel is fermented separately. Grapes are destemmed and crushed. Fermentation done at moderate temperature in stainless steel

Ageing : in stainless steel tank

Bottling : at the domain by a specialized company.

Tasting : "This sultry wine has a compelling nose of blackberries, boysenberries and charcoal briquettes. Thick and broad as it enters the palate, there's plentiful density, superb fruit concentration and primo balance. Flavors of cassis, maple syrup and peat moss intertwine to create a crazy array of complexity. The incense-laden finish lingers with a balanced dryness." [91/100 WineEnthusiast Feb2020](#)



Route de Castelnaud de Guers
34510 FLORENSAC

