



This 100% Syrah cuvée expresses the quintessence of the juice released by pressing. This ageing wine with limited production, which is revived in exceptional years, is the result of a rigorous selection of our best Syrah grown to maturity.

Appellation IGP Oc.

IGP UC.

Grape variety 100% Syrah.

Age of the vines 45 years.

Terroir Argilo-calcereous.

Mode of driving the vines Cordon de Royat and Guyot à 6 yeux.

Yield 30 hl/ha.

Vinification

The untrempled grapes macerate gently in truncated wooden foudrein order to control the extraction of the noblest components and to obtain a concentration of tannins.

Aging

In foudre for a year.

Tasting notes

Deep and intense red, this wine with the nose of candied cherries evolves towards notes of chocolate and truffle.

Food matches

It will be given a long carafage before it is offered on game, meats in sauce and ripened cheeses.. Serve at $15 - 16^{\circ}$ C.

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QVINTVS

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