



OUINTUS

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

AOP La Livinière.

Grape variety

95% Syrah et 5% Mourvèdre.

Age of the vines

45 years.

Terroir

Argilo-calcereous.

Mode of driving the vines

Cordon de Royat & Guyot à 6 yeux.

Yield

30 hl/ha.

Vinification

The untrempled grapes macerate gently into concrete vat in order to control the extraction of the noblest components and to obtain a concentration of tannins.

Aging

In oak barrel 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°C.

