
Syrah Franc de Pied



The vines are the result of mass selection planted ungrafted, without rootstock. This is made possible by the composition of the plot's sandy soil, which prevents phylloxera from digging its tunnels. The vines are grassed, planted perpendicular to the slope and facing south-east. The soils are poor, with few nutrients, a pH of 6.7 and a total absence of limestone. During vinification, we keep a maximum of 35% of the whole bunch; the rest is destemmed and not crushed, vinified with spontaneous yeasts. Fermentation lasts around three weeks. Fifty percent of the wine is aged in Wine Globe vats and the rest in used barrels.

Wine

The aim of this vintage is to rediscover the taste of yesteryear and immerse ourselves in the heart of the terroir, freeing ourselves from American roots. On this vineyard, we observe slightly later ripening, but also better health than our other Syrahs in the same area. We obtain a wine of great freshness, without too much alcohol and at full phenolic maturity: it tastes vertical, sapid and aromatic. And it holds up very well to air!

Wine-making

Partial or total whole bunch vinification, ageing in used barrels and Wine Globes for 12 to 18 months, then in bottles for 3 to 18 months.

Grape variety	alcohol
100 % Syrah	13,1°
