



LES CARRASSES SYRAH

GRAPE VARIETY

Syrah 100%

APPELLATION

IGP Pays d'Oc

Red

SOILS

Gravelly clay

Les Carrasses wines are the fruit of a collaboration between Vignobles Bonfils and Domaine et Demeure, specialists in luxury wine tourism and exceptional prestige property. Selected from parcels chosen for their complementarity and the exceptional quality of their grapes, the wines in this range have been specially created for the Chateau de Carrasses, a 19th century wine domain near Beziers which has been completely renovated and transformed into refined and luxurious accommodation.

TERROIR

This pure Syrah was initially harvested from gravelly clay terraces, with their deep, well-draining soils, and from a terroir of ancient alluvial limestone. From the 2012 vintage we have also included Syrah harvested on very stony scrublands (hard limestone rock) to add power and complexity to the blend.

VINIFICATION

Vinified traditionally with light crushing and fermentation at 28°. Varying techniques (pumping over, cap punching, use of lees, micro oxygenation) are used to extract aromas and colour, to build the middle palate, and create balance.

TASTING NOTES

Deep garnet red in colour with good intensity. Dominantly black fruits on the nose (blackcurrant, blackberry), complemented by leather notes after airing, with underwood and spices. Superb volume on the palate, rich and exceptionally smooth. The final is fresh with a hint of violet.

SOMMELLIER'S ADVICE

Food and wine pairing: rack of lamb, stews, game or mature cheeses.

Serving temperature: entre 16-18°C.

Aging potential: up to 2 years



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