

Signé VIGNERON

SYRAH LAYRAAC

The Terroir

The vineyards are located in the Languedoc region. The average age of the vines is 30 years, and they are planted in soil mostly consisting of gravel and quartz from the area of Cordon de Royat. Output is 35 hectolitres per hectare.

Varietal / Cepage

100% Syrah

Vinification

Grapes are harvested mechanically. The dates of the harvest are fixed by testing for the best balance of sugar and acidity. Fermentation occurs between 26° and 30°C (80 to 86°F) with the use of specially selected yeasts. Fermenting in tanks (cuvaïson) for 10 days, utilizing malolactic fermentation.

Tasting

Ruby red with purple reflections. The nose offers hints of black fruits, violet, pepper and liquorice. Well balanced with a velvety mouth and elegant tannins which allow for a persistent finish.

Food Pairing

Ideal with roasted and grilled meats or with sauces, lamb, pork loins and cheeses.

Suggested Serving Temperature

Serve between 15° and 18°C (60° and 65°F).

Consumed best from 2 to 5 years after bottling.



GRANDS TERROIRS & SIGNATURES

Lieu Dit « Montmay-Les Jacquets » - BP 10 - CD 9 - 69 430 QUINCIÉ-EN-BEAUJOLAIS - FRANCE

Tel : 00 33 4 74 03 52 72 / Fax : 00 33 4 74 03 38 58 – e-mail : contact@signevigneron.com - www.signevigneron.com

SA au capital de 896 000€ - SIRET 412 788 770 00045 – RCS Villefranche – TVA Intracommunautaire FR 11 412 788 770 – Accises FR006537E5183 – Code NAF 46.34Z

Nouvelles valeurs, Plaisirs Nouveaux