

CLOS DIÈRE

« La Barrique »

2020



Appellation: Côtes de Provence
Region: Var hinterland - Triassic Plateau
Soil: Clay and limestone
Alcohol content : 14%
Grape Variety: Syrah - with a hint of Grenache and Cabernet Sauvignon

WINE MAKING

The grapes are carefully picked by hand, selected at a sorting table and destemmed. Part of the harvest was put in vats as whole berries, the other part was crushed and fermented in stainless steel tanks. Maceration for more than three weeks at a temperature of 24-28°C without human intervention, only some gentle pumping over. This cuvée is neither filtered nor fined.

Aged for nine months in new French oak barrels

CHARACTERISTICS

Violet, red color alongside a very fruity nose, offering notes of ripe dark and red berries. The aromatic power of the Syrah leaves a beautiful length in taste together with well-integrated oak.

This is a wine to cellar for a few years to develop its full potential.

Aging : 10 years and more
Serving temperature: 16°C-18°C

SUGGESTIONS

The Clos Dière Barrique can be enjoyed with roast venison with cranberries or with Tournedos Rossini.