

Fleur de Lys Rouge 2021



Appellation: Vin de France
Region: Var hinterland - Triassic plateau
Soil: Clay and limestone
Alcohol content: 13%
Grape variety: 50% Syrah, 50% Merlot

VINIFICATION

The grapes are carefully picked by hand and then passed through a sorting table and a de-stemmed. Part of the harvest was put in open barrels as whole berries, the rest was gently crushed and put in stainless steel tanks. Maceration for more than three weeks at 24-28°C without human intervention apart from some careful pumping over. Aged for 6 to 9 months on new French oak barrels.

CHARACTERISTICS

This wine has purple color and offers notes of red and black fruit on the nose. The aromatic strength of the Syrah leaves a beautiful length on the palate. A wine with powerful character to enjoy now but it will certainly gain in roundness and maturity with age.

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

SUGGESTIONS

This wine can be enjoyed with roast venison or Iberian pork with herbs and chorizo.