

Pour le Vin

Syrah

Region:
Vin de France

Grapes:
Syrah

ABV:
12.5 %

What:

Based in the southwestern Languedoc, in the Aude region, the 40 year old vines thrive on silty/sandy soil. These vines are cordon trained and harvesting takes place in late September. The Syrah grapes are de-stemmed and macerated in tank before being bottled. Faim de Loup means “Hungry like a wolf”, and this is a wine for hearty foods and cosy nights in front of the fire.

Where:

An energetic range of wines from the Languedoc-Roussillon region, showcasing the best of modern French winemaking. Languedoc-Roussillon is a region with plentiful sunshine that is famous for producing quality wines in abundance. Based in the southwest of Languedoc-Roussillon, in the Aude region, the 40 year old vines thrive on silty / sandy soil. Vines are cordon trained and harvesting takes place in late September. Syrah grapes are de-stemmed and macerated in the tank before being bottled

Barcode:
3430560011357

Sales Info:
750ml ,Case12 ,31.57 lb.

Palletization:
70 cases / 5 Layers



Syrah
FRANCE

Food Pairings:

Eat with classic French casseroles or grilled beef or lamb.

Tasting Note:

Enticing aromas of juicy cherry, plum and blackberry. The palate is succulent and spicy with mouthfuls of lush, ripe berry fruit flavors with a touch of coffee and spice.

