



DE LAS

Grands Vins de la Vallée du Rhône

Delas Freres

2015 SYRAH VIN DE PAYS DE L'ARDECHE
COTEAUX DE L'ARDECHE

This "cuvée" is produced using only Syrah wines, planted in the southern part of the Ardeche region.

Winemaking

100% of the grapes are destemmed before the wine-making, which takes place in closed tanks for approximately 15 days. Extraction is helped by daily pumping over. Fermentation temperatures are controlled and maintained between 82F and 86F. After pressing and racking, malolactic fermentation takes place in tanks. Maturing takes place in vats in order to preserve the fruit aromas. The wines are racked regularly to allow natural stabilisation of their components. This "syrah" cuvée is bottled after blending and a light filtration.

Tasting Notes

The colour is a deep ruby red. The nose reveals powerful aromas of wild berries and spices, truly typical from the syrah grape. On the palate, strong flavours of blackcurrant and red berries surround a smooth fruit on the back of the wine. The finish has lots of personality.

Serving

Food pairings include cold cuts, barbecue, grilled fish or sausages.

Technical Information

Appellation:	Coteaux de L'Ardeche
Varietal(s):	100% Syrah