



Grange des Rocs Grenache-Syrah



Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Grenache Noir (60%), Syrah (40%)

Volume by Alcohol

12.5 % vol.

Winemaker

Claude Serra

Soil

Vineyards are located on the outskirts of Montpellier, south exposure, composed of clay and small galets.

Vinification

Royat cordon training, thinning out of the leaves during the maturation. De-stemming, traditional vinification with two-week fermentation on skins. Pneumatic pressing, maturing in stainless steel tank after light fining. Matured in concrete tank for 6 months.

Tasting Notes

Garnet-red colour with purple-blue tint. Dominance is on cherry, redcurrant and plum notes. The mouth offers a nice freshness with a long lasting finish.

Food pairing

This is a pleasant wine to drink on its own or with pasta and roast chicken.

Serving Temperature

16°C.

Bottle Life

Ready to drink now or can be kept for three years

Palletisation

105 cs x 6 x 75cl