



La Charlotte

Pays d'Oc IGP

Out put : 50 hl/ha

Varietal : : Syrah 100%

Awards: The Syrah de Charlotte 2009 is one of the "TOP 100 IGP France 2010". Selection by Tim Atkin, London

Wine making process : The grape is harvested at Full maturity. Prefermentation at low Temperature for 72 hours -Traditional fermentation in stainless still tank for one month without any strong extraction to stay on velvet tannins.

Tasting notes : Subtil fresh fruit and flowers (Violette) aromas. The mouth is incredibly subtil and elegant. The tannin are present but round

Can be drink yong to stay on these fresh aromas or aged up to 10 years to rech more complexity and lengh.

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