



Tempesta

RED 2016 IGP VAUCLUSE



Awards



SILVER MEDAL concours général agricole paris 2018

Terroir

A selection of 'Syrah Villa' vines with a limited yield, 30hl/ha.

Grape Varieties

100% SYRAH

15.5% Vol.

Vinification

The grape harvest is totally destemmed and gently crushed, then placed in Ganimède® vats for a 3-to-4-week cold maceration before fermentation with regular pumping over and devatting. The ageing process during which the wine undergoes malolactic fermentation, takes place in new one-wine barrels over an 18-month period.

Robe

Purple and intense

Nose

An intense nose of macerated reds, Amarena cherries and woody vanilla notes

Palate

The palate is beautifully balanced and suave. There is fruit, blackberry jelly with notes of roast hazelnut and mild tobacco. A pleasant tannin content with a fullness and deliciously light on the palate

Food and Wine Pairing

Beef ribs, Gardiane de Taureau, Camargue bull stew...

Tasting Temperature

18°C

Storage

8 to 10 years

Technical datas

EAN13 : 3760182845154

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