



FAMILY SYRAH

AOP CÔTES DU RHÔNE VILLAGES SÉGURET



Made only when the vintage permits from some of the first vines to be planted at Mourchon, this wine is a wonderfully concentrated expression of Syrah in all its dark and powerful, sweet and savoury.

Smoky, meaty... with beautiful purity of fruit... It's a stunning effort.

Jeb Dunnuck

TASTING NOTES

Deep dark, almost inky purple. This wine has an intense bouquet of smoked meat, an assortment of dark fruits, pepper and a touch of black olives. It is full bodied and concentrated but maintains grace and elegance despite the fruit intensity and pronounced tannins. This wine takes its place at the table when accompanied with anything deeply savoury from miso and mushrooms to steak and wild game.

GRAPE VARIETIES	98% Syrah
TERROIR	These vines were planted in the 1950s on to steep slopes of limestone and blue marl exposed to the north-east.
AGE OF VINES	70 years
YIELD	15hl/ha
WINEMAKING	Fermented in stainless steel with gentle pumping over and 30 days of maceration. Aged in large barrels for 24 months.
AGEING POTENTIAL	15-20 years
CERTIFICATION	organic



1248 CHEMIN DU TERRON - 84110 SÉGURET - FRANCE

+33 (0)4 90 46 70 30 - INFO@DOMAINEDEMOURCHON.COM - WWW.DOMAINEDEMOURCHON.COM