

SYRAH BIEN

Protected Geographic Designation



Maurice Barnouin – master winemaker Domaine de Mas Brès, Boucoiran

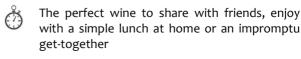
CERTIF

- Structured & fruity
- Grenache noir, syrah and merlot
- Store in a cool cellar



Serve between 61 and 64°F

As an aperitif with chorizo and *comté* crackers, to enhance a platter of patés and regional cheeses, or to enliven your summer-evening barbecue





Domaine de Mas Brès

Maurice Barnouin, winemaker in Boucoiran-et-Nozières, amid the Cévennes mountains

About the terroir

Wines made with the "Cévennes" Protected Geographic Designation can be produced in the wine regions of Languedoc and Southern Rhône. We are still in the Rhône region, but in the Gard department (famed for the Pont de Gard Roman aqueduct).

The Cévennes, renowned for its schist-type rock, is a mountain range belonging to the Massif Central. The soils are composed of marl, alternating with limestone banks. The climate is Mediterranean and mountainous. The range of temperatures and the intense and irregular rainfall give the multiple grape varietals in this area an aromatic intensity and liveliness, particularly for the black grape varietals.

The Cévennes produce authentic wines, full of energy and individuality. A region well worth discovering!

Cultivation: the estate, located in the hills around Saint-Maurice, has been certified organic since 2009.

Vinification: The vintage is harvested at perfect maturity, the grapes are sorted then destemmed. Cold pre-fermentation maceration and fermentation at 28°C in thermo-regulated vats for 12 to 20 days. Aging on fine lees for several months. Fruity nose – blackcurrant, blackberry.

redcurrant, with hints of spices.



