

SYRAH - IGP PAYS D'OC

“ With this Syrah, Maison Castel combines a modern approach with French savoir-faire. Our aim is to balance the fruit character and structure in order to express the grape variety. This is a generous wine with good length.”

Cédric Jenin - Winemaker



Residual sugars 7g/L



PRECISE QUALITY MANAGEMENT

The Syrah grapes from which this wine is made are from the Pays d'Oc PGI. Syrah is a French grape with roots in the Rhône valley. The Mediterranean climate has very hot, dry summers, and warmer winters. Syrah is particularly well-adapted to this climate and region, making aromatic wines with very good length.



MAISON CASTEL KNOW-HOW

Working with their long-term partner-growers, the Maison Castel team selects fruit with optimum ripeness from the best parcels. Vinification is closely overseen (particularly during the *saignée* process, to get the best possible concentration in terms of body and aromas). The Maison Castel oenologists' aim is good balance between the fruit and spice elements, and the optimum expression of grape character.



Deep garnet robe with dark purple hints



Enjoy as an aperitif, with meat in sauce or cheese. An ideal pairing would be lamb stew with potatoes and garlic



Intense blackcurrant, blackberry and violet aromas, with warm spice and truffle



Serve at 14 - 16°C



Round and smooth, with a hint of spice and good length



Can be aged for up to 3 years