

Alain Dufourg

Un très grand savoir-faire...



FRENCH WINE

La Syrah

From Château Marchand Bellevue

VIN ROUGE DE FRANCE



Tasting note

The Girondine Syrah offers a good balance in all respects. With its dazzling purple-red dress, it delights our eyes. Then its nose reveals a floral note of violet followed by typical, spicy notes, both peppery and coriander. If its attack is supple in the mouth, the final length is sustained and persistent.



Grappes varieties

Methods of cutting
Rootstock

Syrah 100%
single Guyot
3309 Couderc

Terroir

Area
Age of vineyard

chalky-clay soil
2,47 acre
3 years



Vineyard's work

The soil is worked in full respect of the environment and the plant: mechanical weeding practice, grass inter-rows to limit erosion and promote biodiversity. HVE certification



Vinification

Cold pre-fermentation at 8 ° C to promote fruity extraction
Vating time 15 days to obtain an intense, structured and powerful wine.
Fermentation temperature from 24 to 25°C with a temperature control system
Natural clarification and tangential filtration when bottling



Food pairings

Syrah can be enjoyed with dishes in sauce, stews and also grilled red meats. A good ratatouille of fresh vegetables from the garden or the market will do just as well and even in summer! It is also an excellent wine to accompany a chocolate dessert. Nothing prevents you from also drinking it as an aperitif with your friends!
Consumption temperature: 15°C

Keep 5 ans



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