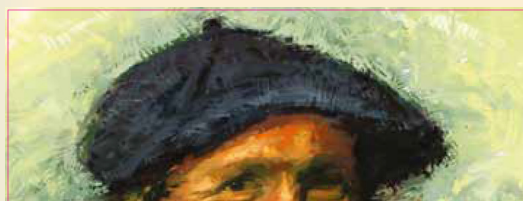


BlackBéret Grenache Syrah



BLACKBERET
PAYS D'OC I.G.P., SOUTH OF FRANCE
GRENACHE SYRAH
2012 • ALC. 13.5% BY VOL. • 750ML

Grape variety	80% Grenache, 20% Syrah
Appellation	IGP Pays d'Oc
Region	Minervois, Languedoc Roussillon
Oak Maturation	Nil
Cellaring potential	3 years
Alcohol	13.5%
Acidity	3.25 g/L
Ph	3.7
Residual sugar	5 g/L
Climate	Mediterranean
Altitude	150m
Exposition & soil	Clay & limestones terraces for the Syrah and hillside and deep clay & limestone terraces for the Grenache
Vine age	25 years
Density	4 000 vines/ha
Yield	Low – 80hl/ha
Harvest	Mechanical harvesting at night to maintain freshness

Vineyard Notes	The vineyards, selected, in association with Celliers Jean d'Alibert, from low yielding vines, close to Carcassonne and the Minervois.
Winemaking notes	The two varieties were vinified separately. All went through a period of cold soak. Fermentation on skins lasted 2 weeks prior to pressing. There was very limited use of press wine..
Tasting notes	Deep red colour with purple fringe. Intense aromas of vanilla, coffee, red fruit, spice and herbs. Rich palette with soft tannins, vanilla red fruit flavours with excellent length.
Food style	Perfect with all full-flavoured meat dishes, and as ideal with traditional French cuisine as well as more international dishes whose flavours include a note of spice.

Key facts	<ul style="list-style-type: none"> * New wave French wine, combining French regional character with New World accessibility * From one of the oldest wine regions in France (the Romans made wine here)
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