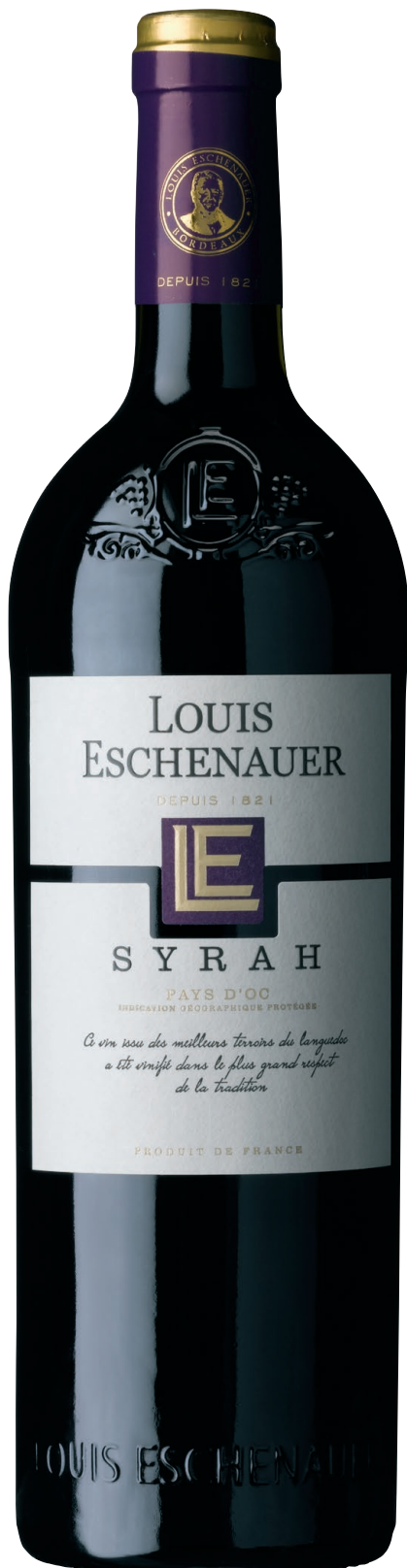


# LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES  
BORDEAUX  
GRANDS VINS  
RÉSERVE  
CRÉMANTS



## Selection CÉPAGES

PAYS D'OC IGP

### SYRAH

**GRAPE VARIETY:** 100% Syrah.

**VINIFICATION:** Once perfectly ripe, the grapes are picked, destemmed and crushed. Vatting lasts 6 to 12 days at low temperature to preserve the rich, fruity aromas.

**SOIL:** Sandy, clay-calcareous, schist.

**TASTING NOTES:**

**COLOUR:** A ruby red, it is intense and clear.

**BOUQUET:** An elegant blend of blackcurrant, liquorice and spice notes.

**TASTE:** A round, easy-to-drink wine, with a strong aroma. It reveals spicy notes.

**SERVING SUGGESTION:** This wine will go with most dishes: red meats, cured meats, salads and also a broad range of cheeses.

**SERVING TEMPERATURE:** 16 to 18°C.

**LAY DOWN FOR:** 2 to 3 years.

