

L'AGNOSTIQUE

VIN DE FRANCE

GAMAY SYRAH

REGION

France / Vin de France

GRAPE VARIETY Gamay-Syrah**SOIL**

The Gamay Noir is mostly produced in North climate wine regions, like in Beaujolais, where the summer nights remain fresh. The Syrah is coming from different producers located in the South of France, in the sunny Languedoc-Roussillon region, where the Syrah can mature well and express good phenolic and aromatic potential.

VINIFICATION & AGEING

For the Gamay, the vinification is done under controlled temperature to keep the fresh and floral aromas of the grappes. The Syrah is harvested at full maturity and destemmed entirely. The fermentation is last more than 20 days and allows the extraction of a deep colour, black fruits notes and round tannins with spicy notes.

TASTING NOTES

Beautiful garnet-red colour with dark purple hints. Intense nose of red fruits, typical of the Gamay followed by black fruits with typical spicy character of the Syrah. The mouth is soft and fresh, harmonious and seductive.

FOOD & WINE PAIRINGS

Perfect with tapas, barbecue dishes or a cheese platter.

VEGGIE : Carrot cake, pumpkin risotto.

SERVING TEMPERATURE 15 °C**AGEING POTENTIAL** 1 to 3 years**KEY FEATURES**

- A unique blend in the world
- A perfect wine for tapas
- Light glass, low environment footprint