

# Avenue de la Gare Syrah 2021 6x75cl

## Grapes

100% Syrah

## Region/Appellation

IGP Collines  
Rhodaniennes

## Alcohol by volume

12%

## Residual Sugar

1 g/l

## pH

3.69

## Total Acidity

4.85 g/l

## Drinking Window

2025 - 2025

## Tasting note printed

31/08/2025

## Winemaker Notes

Powerful, intense and fruity (notes of crushed raspberry, morello cherry, and blackcurrant). Notes of crunchy red fruit on the palate, elegant and with fine grain tannins.

## Vineyard

The Terroir is composed of altered granite soils of the Northern Ardèche and sedimentary sandy loam soils from the north of the Drôme river.

## Winemaking

Vinification is carried out in concrete vats with temperature regulation to preserve the varietal aromas. Maceration lasts 3 weeks with gentle extraction. The wine ages for 5-8 months on the fine lees in a stainless steel vat.

## Vintage

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

## Food match

Pair with roasted vegetable tart, goat-cheese and thyme cake, tri-colour tomato tartare or beef carpaccio.

