

Grapes

100% Syrah

Region/Appellation

IGP - Languedoc

Alcohol by volume

12.00%

Residual Sugar

1 g/l

pH

3.69

Total Acidity

4.85 g/l

Drinking Window

2024 - 2025

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

19/04/2024

Avenue de la Gare Syrah 2021 6x75cl

Winemaker Notes

A powerful, intense and fruity nose with notes of crushed raspberry, morello cherry, and blackcurrant. Vibrant on the palate, showing note of crunchy red fruit with elegant fine grained 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. Matured for 5-8 months on the fine lees in a stainless steel vat.

Vintage

The 2021 vintage was exceptionally challenging and unrelenting for winegrowers as they battled late frosts, a wet spring and an unpredictable summer. Their diligence and expertise in the vineyards helped to deliver a successful, if atypical, vintage that Michel Chapoutier celebrates as 'a chance for the soil to express itself'. 2021 yielded wines that are a throwback to yesteryear. An 'old fashioned' vintage, characterised by remarkable finesse and elegance with balanced alcohol, fresh acidity and firm structure.

Food match

Grilled and Roasted Red Meats

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

