



Atelier Guibert

Syrah - 2020

VIN DE FRANCE



100% **Syrah**
4000 pieds (*foot*) / ha **Densité**

Oui (Yes) **Microclimat(e)**
Oui (Yes) **Agroforesterie**

31 août 2020 **Vendange**
31st of August 2020 **Harvest**

Vinification traditionnelle
Traditional winemaking

3 ans en bouteilles **Maturation**
3 years in bottles **Maturing**

Terroir méditerranéen à continental
tempéré avec influence océanique

Argilo-calcaire **Sol**
Clay & limestone **Soil**

À boire dès à présent *To drink now*

Exposition Nord-Ouest (*North-West*)
Altitude 80m

Pays (Country) France
Région (Region) Languedoc

Durée de l'élevage 10 mois
Barreling time 10 months

Elevage en foudre & amphore
Foudre & amphora aging

Infusion en douceur de 15 jours
Gentle infusion for 15 days

Terroir mediterranean to temperate
continental with oceanic influence

Mise en bouteille le 16 juin 2022
Bottling date 16th of June 2022

Alcool (Alcohol) 13.5%

Tasting notes

Pretty color with deep purple-tinted. Medium intensity. Notes of black fruits and kirshea cherry. Animalistic touch which disappears with aeration in favor of notes of white pepper. Aging notes rather well integrated. Juicy attack. Very fruity heart with fairly present acidity in balance. After 1 day of opening: More intense and more elegant nose (more animal notes and better integrated wood). The mouth has also gained in balance.



91 POINTS GUÍA PEÑÍN