



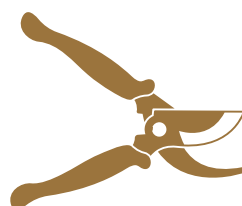
100% Syrah



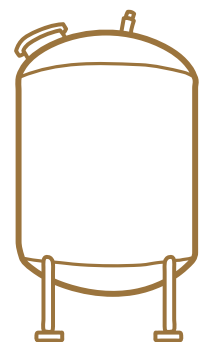
Loess



Torras (Larnage)



Manual harvesting



Destemming and gravity-fed vatting.
Cold pre-fermentation. 4 week vatting period.
Aged in stainless steel vats for 8 months.



Pale ruby hue.



Aromas of smoke, tart red fruit, oregano and spice.



Supple and juicy on the palate, with indulgent fruit expression and a freshness that carries through to a tangy, lingering finish.

TERRE DES CHAUX

IGP COLLINES RHODANIENNES

DOMAINE
VENDÔME