



Ticket Syrah Red

IGP PAYS D'OC

Vineyard

Planting density: 5,000 vines per hectare

Training: high trellising, Royat pruning

Terroir: stony clay-limestone hillsides

Winemaking

100% Syrah

Mechanical night harvest to preserve the quality potential of the grapes

Chilling of the harvest after gentle destemming and crushing. Limited sulphite additions

Cold pre-fermentation maceration. Controlled fermentation temperatures

Grapes from the different plots are vinified separately, to preserve the character of each vineyard and allow distinctive blends. Three-week maceration on skins. Tasting

The colour is deep red with violet highlights

The first nose develops flavours of ripe red fruit such as blackcurrant and blackberry, alongside balsamic notes (camphor, eucalyptus); with swirling, typical aromas of liquorice, spice (pepper, cinnamon) and violet emerge. The attack is round and ample, followed by a surprisingly fresh, intense mid-palate with

liquorice and chocolate aromas over velvety tannins

The finish offers good persistence, on mocha and grilled notes

Food pairing

This cuvée works well with grilled red meat: rib of beef or grilled duck breast. Ageing potential

Two to three years in good storage conditions

