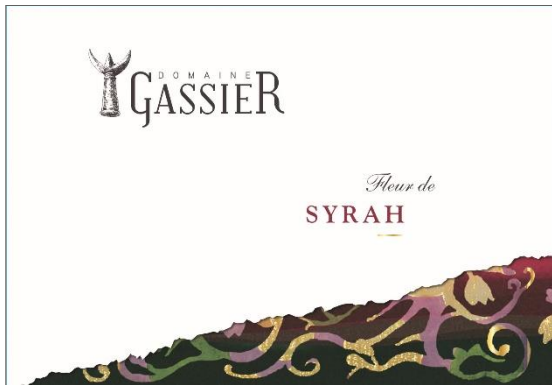


DOMAINE GASSIER - SYRAH 2017



Overlooking the marshes of Camargue, our organic vineyards are cooled by Mediterranean breezes. This terroir of Rhône pebbles, atop veins of ancient seabed chalk – gives unique vibrance and minerality to our wines. With its silky texture and bright aromas of fresh fruit, this Syrah will go with a wide array of red meats, stews, and spicy dishes.

Terroir: Rolled pebbles from the Rhône atop red clay rich in iron – AOP Costières de Nîmes – Certified Organic

Varietals: 97% Syrah & 3% Grenache

Vilification:

- handpicked harvest with ¼ whole-cluster and ¾ destemmed
- temperature controlled (24°C) fermentation with delestages to retain the fruit flavors
- ½ of the volume aged in concrete tanks, ½ in French oak for 9 months

Tasting Notes:

- *Appearance:* a dark ruby
- *Nose:* elegant and intense, this alluring nose is rich in violet, blood orange, pepper & liquorice with “garrigue” spices
- *Taste:* rich and harmonious, the complexities of the aromas play out progressively. Its fresh finish with hints of red fruits and rhubarb reveals delicate and superbly ripe tannins

Accolades:

89 pts – *Jeb Dunnuck*
 90 pts – *Robert Parker’s Wine Advocate*

Aging Potential: enjoy now or cellar 5 to 7 years



Food & Wine Pairing: decant 1 hour and serve at 65°F (18°C)

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
cheddar	game	tuna steak	yams	thyme	stew	barbecue	blackforest
roquefort	lamb	salmon	mushrooms	savory	roast	tomato	rhubarb pie
	beef		chestnuts	badiane	braised	Madeira	

