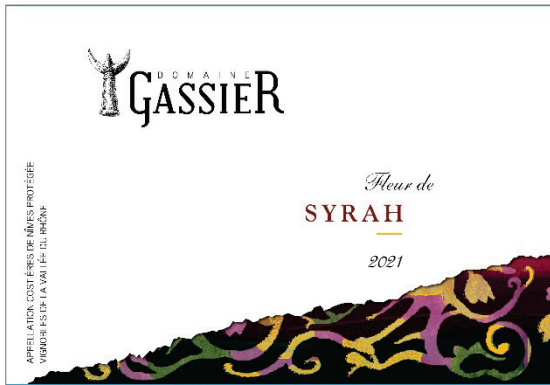


DOMAINE GASSIER - SYRAH 2021



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: 95% Syrah & 5% Mourvèdre

Vinification:

- 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

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 | |

