

## DOMAINE DE MISELLE

### SYRAH ROSÉ

2013

*Located in the heart of Gascony in the prestigious Bas-Armagnac area, the 28 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called "fawn sand".*

*This terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness Côtes de Gascogne wines.*

#### TASTING NOTES

##### Colour

A superb bright color of medium intensity with orangey glints.

##### Bouquet

The nose resolutely opens up on fruity notes: strawberry, pomegranate, raspberry.

##### Palate

An intense mouth developing into strawberry and candied fruits aromas with a light spicy finish which makes it even tastier. It offers a well balanced freshness and roundness.

#### WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Syrah grapes are harvested at perfect maturity, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavors.

Upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- Skin-contact maceration
- Pneumatic pressing
- Cold settling
- Cold liquid stabulation during 8 to 10 days
- Fermentation at low-temperatures to preserve the wine's bouquet

#### AWARDS



#### FAST FACTS

**COUNTRY** : France

**APPELLATION** : Vin de Pays des Côtes de Gascogne

**TOWN** : Caupenne d'Armagnac

**SOILS** : Loamy-sand

**HARVEST DATE** : October 2013

##### WINE ANALYSIS

Alcohol:	11.5% vol.
Acidity:	4.8 g/L
pH:	3.46
Sugar:	5.0 g/L

**GRAPE VARIETY** : 100% Syrah

**MATURATION** : Between 5 and 6 months on fine lees

**WINEMAKER** : Julien Chevallier

**TOTAL PRODUCTION** : 16 000 bottles

**CELLAR POTENTIAL** : Drink within 2 years after bottling.

**FOOD MATCHES** : Serve chilled at about 10°C, with grilled meat, paella. It will delight you on summer vegetables as well as on lightly spicy meals such as tagine, sautéed of lamb with garlic, chicken with olives, ravioles, tomato pies, grilled fishes with herbs.