

GRÉZAN

CHÂTEAU ET DOMAINE

Les Schistes Dorés



GRAPE VARIETY: Mostly Syrah blended with Mourvèdre

LAND: Schist soil, selection of best south-facing slopes

VINIFICATION: Manual harvesting, complete de-stemming followed by a long maceration of 25 to 30+ days, depending on vintage. This kind of vinification calls for very special daily monitoring: during the regular racking and pumping over, tastings make it possible for us to judge how the wine's structure and richness are evolving. The extreme richness of the wine made with the first pressings will be blended into this completely balanced free-run wine.

AGING: 12 months of aging in oak casks made with wood exclusively from France's forests; all-important rackings are conducted, indispensable for the full expression of this wine's nobility.

CELLARING: This powerfully-structured wine deserves 6 to 10 years of cellaring to allow it to express its full potential.

TASTING: Very much a wine that expands on the nose; polished essential. Very long and balsamic on the palate, very vanilla-butter. A great and expressive wine. The companion for grand repasts, holiday meals, warm and friendly gatherings. A wine with true class. To drink this wine before it reaches full maturity, we recommend decanting 1 or 2 hours beforehand, at about 18°C; this will soften its powerful structure and release its aromas.

FOOD AND WINE COMBINATIONS : This cuvee goes perfectly with all grilled meats, as well as with all semi-hard cheeses. Bold aficionados will enjoy it with red-berry or chocolate desserts.

