

The Syrah of Papa

2024 75 cl

[Back](#)

17



13.5% vol.



3 to 5
years



Syrah



14 Months



2024

The vines for this pure Syrah come from a leased plot opposite the estate on the other side of the Rhône on the left bank, with a terrace of rolled Rhône pebbles which, heated by the sun, diffuse a gentle heat at night, promoting the concentration and ripening of the grapes + 1 granite plot next to the estate.

Grape variety: 100% Syrah

Ruby red wine with purplish highlights.

Aromas of pepper, licorice, and red fruits.

The palate is powerful, dense and tannic.

Terroir: Light soils of granite and rolled pebbles.

Winemaking: 60% destemmed, 40% whole bunch.

Pre-fermentation maceration of one week, then maceration of 3 weeks using the old submerged cap technique.

Long and gradual fermentation without temperature control.

Low-pressure pneumatic pressing to avoid bursting the seeds.

Aging: 15 months in demi-muids of French oak.

Serving temperature: 17°C

Shelf life: 2 to 5 years.

Food and wine pairing: charcuterie, grilled meats, rabbit stew, cheeses.