

La Cuvée du Papy has been produced since the 1989 vintage, when Antoine (Stéphane's father) became a grandfather. He then chose his best slopes, his finest vines and grapes, selected his best barrels, and poured all his love and expertise into crafting an exceptional vintage: La Cuvée du Papy. This wine, made from old Syrah vines on granite slopes, was aged for almost two years in French oak demi-muids.



17°C



13.5% Vol.



**4 to 20
years old**



**100%
Syrah**



22 months



2024

- Grape variety: Old Syrah vines (over 25 years old)
- Wine of dark ruby color.
- On the nose we have intense aromas of red fruits (blackcurrant) and violet, finishing with spicy notes (nutmeg, pepper), but also licorice and vanilla.
- The palate is elegant and long with a solid tannic structure and melted tannins.
- Terroir: Granite.
- Winemaking:
 - Sorting on a vibrating table. Destemming.
 - Cold maceration for 1 week, without yeast.
 - Punching down and pumping up the juices once a day for 3 to 4 weeks.
 - Long and gradual fermentation.
 - Low-pressure pneumatic pressing to avoid bursting the seeds.
- Aging: 22 months in French oak demi-muids (33% new and 66% from 1 to 2 wines), without racking.
- Serving temperature: 17°C
- Shelf life: 4 to 20 years

Food and wine pairing:

game (hare à la royale), red meat, lamb sauté with peas, goat cheese.