

BOIS FARDEAU 2022

AOP Crozes-Hermitage



Beaumont-Monteux

Brown to red soil of the old low terraces with pebbles of the Isère, sandy-silt on the surface



100% Syrah



Tasting notes

Intense purple color. The nose exhales aromas of eucalyptus and notes of pepper and vanilla. The mouth is full of freshness opens on the greediness of black fruits. The fine and silky tannins reveal the typicality of the Beaumont-Monteux terroir.



Vinification - Ageing

12 months in oak barrels



Cellaring

5 to 10 years



Food pairing

- Duck confit
- Red meats



Service

16 - 17 °C
60,8 - 62,6 °F

