




**CŒUR DE CLAIRMONT**


**Cœur de Clairmont red**


Red


**2020**

## VINS RARES

  
Syrah

  
5 years

  
16-17°C

  
37,5 cl • 150 cl • 75 cl

Red and white sauce

## ITS ORIGIN

This wine is made with a blend of grapes from several plots of Syrah planted on two very specific terroirs: the first on ancient alluvial terraces of the Isère and the Rhône comprised of deep pebbly soils; the second on slopes facing South/South-West on high terraces of smooth, rounded pebbles.

## WINEMAKING

After de-stemming the grapes, the maceration phase takes place over a period of 3 weeks, interspersed by regular pumping over encouraging a superb structure of tannin. Maturation is done solely in vats in order to preserve the fruitiness of the wine.

## ITS CHARACTER

With a vivid purple colour, this pure, powerful wine first presents delicate, delicious aromas, scents of blackcurrant and blackberry. These aromas then open up on the palate on powerful flavours of black fruit and liquorice. The finish gives a lovely sensation of freshness.

## PAIRING WITH FOOD

Decanted at least an hour before serving, this delicious and well-structured wine will match easily with food such as red meat: hand-cut steak tartare, or white meat: free-range, tender roast chicken or skewers of grilled lamb. As it ages, this wine will pair very well with the strong flavours of game in sauce.