

ESTATE BOTTLED LES TOURS SYRAH

LOCATION & CLIMATE

The vineyards for the Syrah are located in the Northeast portion of the region known for its Mediterranean microclimate. Showers are prevalent in the springtime and the breezes from the Mediterranean sea give way to moderate temperatures for a warm, dry summer.

SOIL

The soils are totally limestone free. The vines are dry farmed, and as a result, the roots of the vines go to a depth of as much as 30 feet to obtain fresh mountain water from the underground aquifer. Syrah does not like to be stressed, so the deep roots avoid any dehydration.

VINES AND VINEYARD MANAGEMENT

These Syrah vines are set up on high trellis with 2 main wires and 4 extra for tying up the shoots as Syrah tends to fall down naturally. Pruning is done in the Cordon de Royat method.

VINIFICATION AND AGING

The grapes are hand picked when fully ripe. They are hand inspected and triaged on a vibrating table to select only the best. Whole grape pressing, cold soaking and cold maceration take place before alcoholic fermentation for better concentration of fruit flavours.

VINTAGE 2007

Overall, the summer was quite cool but the weather warmed up nicely prior to the harvest. As a result, almost perfect ripeness was achieved and this gave way to exceptional fruit with soft integrated tannins.

TECHNICAL INFORMATION

100% Syrah

Residual sugar: 2.9 grams per litre

PH : 3.65

Alcohol content: 13.5 %

TASTING NOTES

Deep red in colour, the nose starts with smoke and Bing cherries followed on the palate with toffee and loads of blackberry, pepper and spices.

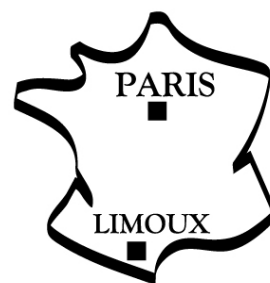
SERVING SUGGESTIONS

This full-bodied red will match nicely with grilled steak or burgers, barbecued pork ribs or a soft ripe creamy cheese.

CERTIFIED ENVIRONMENTALLY FRIENDLY

The production system of the Anne de Joyeuse Winery is a Bureau Veritas Certified Environmentally Friendly French business. "Protect Planet" is a long-term sustainable wine-growing commitment that focuses on the following processes:

- Ecosystem management
- Water conservation
- Pollution control
- Producer and consumer health protection
- Preserving the true taste of the wine



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