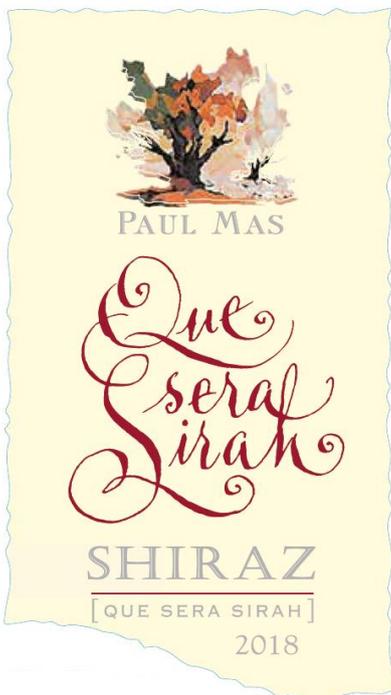


Que Sera Sirah 2018

Que Sera Sirah is a hymn to the Syrah from our Languedoc region. This 100% Syrah is crafted using Syrah grapes coming from three distinct regions: our Nicole estate in Montagnac, the Montagne Noire foothills and the Aude Upper Valley. The result is a robust wine with silky tannins and intense aromas of violet and blackcurrant combined with sweet spices such as liquorice and pepper.



Grape variety: 100 % Syrah
Pays d'Oc – Indication Géographique Protégée



Vineyard profile

Soil type: clay and limestone
Vineyard age: from 28 to 45-year-old
Taille: Simple Guyot
Harvest: Mechanical at night
Average yield: 30-45 hl/ha
Density of planting: 4400 plants/ha
Climate: Mediterranean



Wine characteristics

- Alcohol: 13.5 %
- Sugar: 2 g/l
- Total acidity: 3.15 g/l
- pH: 3.72



Vinification process

Destemming. Fermentation in temperature controlled-stainless steel tanks at 25°C for 5 days. Maceration for 30 days at 25°C with a daily pump over. After maceration, the wine is pressed with a pneumatic press. Once it has completed its malolactic fermentation, 30% of the wine is aged in new American oak barrels of 225L for 5 months.



Tasting notes

Colour: deep ruby.

Nose: cassis, tobacco, and violet with notes of toast.

Palate: well-balanced with supple tannins. Aromas of ripe dark fruit with a hint of chocolate and vanilla.

Food pairing: best served at 17°C with pie, grilled red meat, beefsteak, strong or milder cheeses.

Cellar: as long as the wine is kept in good conditions, Que Sera Sirah will perfectly age in the next 10 years.