

Que Sera Sirah 2019

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. 2019 vintage is characterised by smaller yields than usual – although we have not noticed any hydric stress, the Syrah grapes harvested were smaller in size than usual. Our 2019 Syrah offers a great balance between alcohol and acidity as well as a very interesting aromatic complexity.



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

Vineyard profile

Soil type: clay and limestone
Vineyard age: from 30 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: Aromas of violet, cassis with a touch of vanilla.

Palate: Medium-bodied with ripe tannins and aromas of violet, cassis, tobacco. Good balance in between acidity and alcohol.

Food pairing: Best served at 17°C with pies, grilled red meat, and mild/strong cheeses.

Cellar: 5 to 8 years.