

LAROCHE SYRAH GRENACHE PAYS D'OC 2021

The best two black varieties signed by Laroche, blended to offer a silky red wine with delicious fruit with hints of spice.



GRAPE VARIETY

70% Syrah, 30% Grenache

VINEYARD

Laroche Mas la Chevalière has developed long-standing partnerships all over the Languedoc with growers and works with them all year long. Vineyards are mainly in the Orb Valley with a special micro-climat, where vines have been cultivated since Antiquity.

TYPE OF SOIL

Clay and limestone.

VINIFICATION

12 days of fermentation at 26-28°C with daily pumping over in stainless steel tanks. 100% malolactic fermentation.

AGEING

6 months ageing in stainless steel tanks.

VINTAGE REPORT

2021 is a vintage that keeps the promises of a very satisfying sanitary state of the crop, despite a particular year. This vintage has been marked by the spring frost, resulting in significant disparities among plots and a decrease in the harvest volume. The summer then recorded moderate temperatures, without excessive heat during the day and with cool nights. The harvest began at the right time on August 18th. These conditions contributed to a slightly later ripening of the grapes than previous vintages, with significant heterogeneity in terms of plots, but perfectly controlled thanks to a daily follow-up. The first juices immediately unveiled good acidity and a high potential aromatic profile, which was confirmed during the winemaking process.

TASTING

Rich and fruity supported by velvety tannins. Full-bodied with an elegant finish. Intense red berry and cherry notes on the nose. Deep ruby color with a youthful purple rim.

FOOD PAIRINGS

Enjoy it with char-grilled chicken or beef, sauteed veal or mature cheese.

SERVICE ADVICE

14°C

