



The pure expression of Syrah, with no added sulfites

PRESENTATION

Vinified with minimum intervention on the grapes, Nat&Sens expresses the natural qualities of Syrah, one of the main grape variety of the Rhone Valley

LOCATION

Our Winery is certified "Sustainable Winegrowing" (Vignerons Engagés - 2018). This means that we make all our decisions taking a close look to their economic, social and environmental impacts.

We have developed lighter bottles made up of 80% recycled glass and eco-designed cases. The papers of our labels are coming from sustainably-managed forests and our "smartgreen" corks are made from renewable plant-based polymers.

TERROIR

Our vines are located arounf the "Dentelles de Montmirail" mountains, near the famous villages of Gigondas, Vacqueyras and Beaumes de Venise, cradle of Syrah and Grenache grape varieties.

WINEMAKING

Harvest at the coolest hours of the day to preserve the quality of the grapes. Fermentation at low temperatures to produce supple, fruity and fresh wines.

VARIETAL Syrah 100%

TECHNICAL DATA pH: 3.72 Total acidity: 3.32 g/l

13 % VOL.

Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

14-16°C Best enjoyed within 2 years

TASTING

Beautiful brilliand red colour. Hints of strawberry and violet on the nose. Soft tannins and very fruity on the mouth.

FOOD PAIRINGS

Starters, tomato pie, grilled vegetables and meat, cheese ...



HAT&SE

NO ADDED SULFITES SYRAM

Artisans Vignerons

Artisans Vigne





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