



Nat & Sens - Syrah, IGP Vacluse, Rouge, 2018

IGP Vacluse, France

PRESENTATION

Fermented and aged with the greatest of respect for the grapes, every step of the way from the vine to the glass, Nat & Sens is very close to nature. Nat & Sens enables you to discover or rediscover the Rhone Valley grape varieties.

TERROIR

Mainly produced from vines on plateaux at the foot of the Dentelles de Montmirail, Nat & Sens is a blend of wines from various terroirs with clay-limestone soil mixed with river stones.

WINEMAKING

We pick the grapes when completely ripe for the perfect expression of each different variety. The bunches are destemmed, crushed, and traditionally fermented. Rigorous temperature control and expertise with regard to all other fermentation parameters enable us to obtain a smooth wine with tremendous fresh fruitiness.

VARIETAL

Syrah

SERVING

In order to take advantage of this wine's quality, we suggest serving it at a temperature of 13-14°C. To benefit fully from its fruity aromas, we advise drinking this wine within 2 years.

TASTING

A beautiful, vivacious, light red colour gives this IGP Vacluse an elegant and attractive look. The nose has hints of strawberry and violet. The wine starts out with light, soft tannin of average intensity. Beautiful long fruity aftertaste.

FOOD PAIRINGS

Ideal as an aperitif, tomatoes tarts or barbecue.

