

*Maison
Anselmet*

HENRI
SYRAH ÉLEVÉ EN FÛT DE CHÊNE

VARIETAL: Syrah 100%

PARCELS: 2, in the towns of Saint Pierre and Villeneuve

PLANTING YEAR: 1999

ALTITUDE: 750 - 800 m asl

SOIL: Sandy moraine

DENSITY: > 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: Red vinification, with cold pre-fermentation maceration at 10°C for three days with 30% of whole grapes

AGING: For 18 months in barrique (pièces)

ALCOHOL CONTENT: 14%

TASTING NOTES:

Intense and defined purple. The nose is caressed by hints of spices, cherries, red fruit jam, balsamic elements and spices (vanilla). Full-bodied and structured palate, with a fruity center, evolving herbaceous nuances and a gritty finish.



RED