



**Pays d'Oc IGP | Vintage 2024**



**Grape Variety**  
100 % Syrah



### History

Made by our oenologists with the sole aim of meeting the tastes of consumers, Code is an invitation to share or enjoy a moment of pleasure in all circumstances. Each single-varietal cuvée has a very precise and recognizable aromatic and taste code. Discover this inspiring range which reveals a sensation of pleasure on tasting, fascinates with its seductive aromas, and brings passion and emotion.



### Soil

Limestone-clay and pebbles.

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



### Vinification

Long traditional maceration between 30 and 35 days.

Pumping over, punching down the cap and micro-oxygenation on the skins.

Malolactic fermentation on the skins.

Devatting and pressing.

Ageing on fine lees for 2 months.

Ageing in tanks under oxygen control.



### Tasting

Nose with notes of violet and Kirsch. Nice density on the palate, followed by a peppery and "liquorice" finish.



### Food pairing

An excellent partner for cold meats, meat pâté, will also match a beef tartare or any type of read meat.



### Awards

**Silver** - Concours des Vins de la Coopération Occitanie 2025

**Silver** - Concours Général Agricole de Paris 2025



Non contractual pictures

Alcohol: 14% vol.