



Non contractual pictures

Alcohol: 14% vol.



Pays d'Oc IGP | Vintage 2024



Grape Variety

100 % Syrah



History

Guillaume Aurèle wines are made by and for hedonists. Lovers of flavors and aromas, enjoy tasting without remorse this range of vinified elixirs to please your taste buds.



Soil

Limestone clay and pebbles soils.

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 tapas, perfect with simmered red meats like beef stew or roasted rack of lamb.