



## SANS CHAGRIN SYRAH

SKU: FRCRSR

Combe Rocher takes its name from the high altitude vineyards, in the Languedoc region, from which its wines are made. In French, a "Combe" is a deep valley nestled among high mountains. In the Pays d'Oc appellation, between the Pyrenees and Cevennes mountains are hidden a great diversity of these valleys. The rough soils and cool breezes are the perfect conditions for growing perfectly ripe, full-flavoured grapes.

The Pays d'Oc region benefits from the Mediterranean climate. With hot and dry summers tempered by the influence of the sea. The Combe Rocher vineyards are located on a range of well-drained soils at altitude, allowing the vineyards the benefit of cool nights to provide respite from the heat of the day, adding freshness and structure to the grapes.

Only the ripest grapes are selected to craft this wine. After harvest, they are destemmed and divided into three sections. A small part of the grapes go through thermovinification. The other portions are traditionally fermented on the skins for about three weeks in order to extract all of the variety's aromatic qualities. To add complexity to the blend, a part is aged in contact with French oak for six months. At the end of the winemaking processes, the different components are blended together to create this perfectly balanced red.

**Grape Variety:** 100% Syrah

**Tasting Notes:** Full of soft, dark blackberry and damson notes accented with a hint of black pepper and olive, this also receives a little oak which adds some delicious mid-palate sweetness and a subtle hint of vanilla spice which lifts the whole wine while adding complexity and texture.

**Food Match:** Delicious when enjoyed with a meaty ragu, but also great on its own.

**Ageing Potential:** Up to 2 years

**Sugar Level:** 6g/l

**Closure:** Screwcap

**Farming Practices:** Contains Sulfites

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