

David Reynaud

VITICULTEUR EN BIODYNAMIE

Les Monestiers-Syrah



Through the Les Monestiers vintages, you will journey into the world of 100% Syrah.

Current vintage: 2021. A real treat! The “Les Monestiers” cuvée, 100% Syrah, is bursting with fruit, luscious, and beautifully balanced. Enjoy it right away with friends

Soil Type: Clay-limestone terraces in the commune of Châteauneuf-sur-Isère. Well-drained soil with detrital pebbles.

Grape Varieties: 100% Syrah – 15-year-old vines

Yield: 45 Hectoliters / Hectare

Cultivation Methods: The vines are cultivated using organic farming methods certified by Ecocert and biodynamic methods certified by Biodyvin. Bud thinning, vine training, removal of lateral shoots, and green harvesting are all done manually.

Winemaking: Hand-harvested and sorted. 100% destemmed. Gravity-fed vatting and racking. Traditional vinification in raw concrete vats. Maceration for 28-30 days with punch-downs and gentle pressing. Aged for 8 months in raw concrete vats.

Quantity: Approximately 4900 bottles

Tasting Notes: This exquisite wine captures the essence of the Rhone Valley with its deep ruby color and enticing aromas of blackberry, violet, and subtle pepper. On the palate, indulge in a harmonious blend of dark fruit and earthy notes, finished with a touch of silky tannins. Perfect for pairing with grilled meats or hearty stews, this Syrah promises a memorable tasting experience.

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