

Domaine de La *P*errière

AOC Languedoc Les Silices - 2011

- **VINEYARD:**

Soil : Siliceous pebble with clay and tuff

Grapes : Syrah (80%) Grenache (20%)

- **VINIFICATION:**

The grapes are picked over ripped, the fermentation is traditional with a maceration of 25 days, the thermo regulation helps to get the perfect structure and nose.

This wine is made from 20 years old vines and matured in tank during 18months.



- **AGEING AND TASTING:**

Their beautiful purple red color is dark. The wine immediately impresses with ripe berry fruit on the nose (raspberry, wild strawberry).

On the palate, it is supple and well-rounded with long, elegant and slightly spiced finish.

To be served between 16 to 17°C and paired with duck, Lamb and noodle.

Domaine de la Perrière Les Silices can be stored until 2017.

