



LES TURITELLES D'ALTUGNAC

SYRAH

MINERAL & RACÉ

TERROIR

The vineyards is full of Turitelles fossils, they are at the origin of our soil. These marine sediments are carried by a limestone and clay base, forming sloping plateaus in the landscape, on which the vineyard is located. This terroir in the foothills of the Pyrenees is known for the quality of its hillsides and its sunny and cool microclimate.

100% SYRAH

VINIFICATION

The grapes are harvested and put in vats by gravity. A few days of cold, prefectural maceration, combined with gentle and daily pickling and winding, allows to extract a beautiful aromatic palette as well as silky tannins. The temperature of the fermentation is controlled not to exceed 25 degrees. After about two weeks the tasting of the juices is decided. Malolactic fermentation and ageing continue in stainless steel or concrete tanks for several months. Bottling takes place within a year of harvest. From harvest to winemaking, we limit inputs as much as possible. Fermentations are carried out without SO2. Rearing and bottling are optimized to reduce total SO2.

The grapes are destemmed to macerate cold before fermentation. The cuvaison lasts about 15 days, during which daily pigeages allow to extract color and structure at controlled temperature.

TASTING

It is dressed in a black drawing on the dark blue that this cuvée is presented as a synthesis between the grape variety and its terroir. Its mineral nose of stones heated in the sun takes an accent of black pepper. Its firm nature makes it a wine racé and cut for the guard.

PAIRING

With duck breasts or rillettes, grilled meats on the barbecue, terrine of wild boar, guinea fowl in the oven, hare in the royal, filet of deer low temperature, penne with vegetables of the sun...