

Syrah

Jean-Baptiste SOUILLARD



SYRAH

LOCALITY: FRANCE – Rhône

APPELLATION: Vin de France

GRAPE VARIETY: Syrah

WINEMAKER: Jean-Baptiste Souillard

VINEYARD: A small 0.1 ha plot planted in the 1980s and 1990s, consisting of two parcels in the Drôme (southern border of the Northern Rhône). The vines grow on east facing terroir at an elevation of about 300m on clay over sand.

VITICULTURE: Organic (not certified).

WINEMAKING: 40-100% whole-cluster fermentation over ambient yeast for 2 to 3 weeks with regular pump-overs. Minimal SO₂ added during vinification and adjusted just before bottling if needed.

AGING: Aged for 13-18 months in used oak barrels.

BOTTLING: Neither fined nor filtered.

VIN DE FRANCE
PRODUCT OF FRANCE - MISE EN BOUTEILLE PAR LA MAISON
JEAN-BAPTISTE SOUILLARD À ANDANCE 07340

