



Nom : **La Source Syrah « Classique »**  
Vin de Pays d'Oc  
2009  
13 %

**Grape :** 100% Syrah  
**Soil :** Volcanic  
**Climate :** Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes  
**Culture :** Vines are ploughed. We do not use weedkiller  
Pruning is short to regulate the vine's growth and its grapes yields  
The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.  
**Harvest :** The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.  
**Yield :** 58 hl/ha  
**Vinification :** The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts for 8 days, it allows the full extraction of fruit flavours.  
**Pressing :** Pneumatic

**Our tasting comments :** Elegant  
Color: Deep garnet with purple to orange nuances  
Flavour: Vintage with a clean and fruity expression  
Taste: Already well balanced due to its tempered strength. A clean aroma of red fruit is expressed with a nice development and finish.

**Serve at :** At room temperature..

**A table :** Red meat, game. White meats, poultry. Cheeses, fondues, raclettes