

Bourrasque 2022

Syrah



The estate

We both come from the Rhône-Alpes region, and have been living in the mountains for several years. We decided to change our lives. Erika's family has owned vineyards in Paziols (11350), in the high Corbières, for several generations.

We embarked on our adventure in 2016. We learned from a number of local winemakers, including Xavier Ponsart (Domaine Poc a poc) and Sébastien Agelet (Domaine De Mena). They encouraged us to set up our own winery.

We chose to go down the natural wine route, because it best matched our values. It was unthinkable for us not to grow our vines organically and produce a product that was as healthy and natural as possible.

In the vineyard

Bourrasque is vinified with old vines.

The vinification

The grapes are hand-picked early in the day, to take maximum advantage of the cool morning air. In the cellar, we control temperatures during vinification. Fermentation is carried out using the yeasts (indigenous) naturally present in the grapes. Short 3-day maceration in crushed whole bunches. Blending after vinification. Micro-oxygenation with 3-month barrel ageing. We want you to discover the typicity of our Syrah. Our expression of Syrah.

The tasting

Purple-red color and expressive nose. Ripe fruit. Spicy, cherry and blackberry notes. Supple on the palate, with discreet tannins. Good length and a light acidity.

