



lionel faury

2023

SYRAH LES HAUTES RIBAUTES
COLLINES RHODANIENNES

VARIETY

100% Syrah.

AROMA

The aromas of fresh red berries (raspberry and redcurrant) are enhanced by slightly peppery and bacon-like aromas.

PALATE

An enticing and charming character, the palate opens with fruity flavours and nuances of charcuterie.

VINIFICATION

10 to 35% of whole grapes macerate in open concrete vats for 10 to 15 days. Punching down and pumping over alternate throughout the alcoholic fermentation (made with indigenous yeasts). The must is gravity-loaded into large containers (foudres and demi-muids) as well as vats for an aging period of 8 to 12 months. Mass blending before bottling, carried out by gravity, without fining or filtration.

FOOD MATCHING

An unpretentious wine which is a wonderful accompaniment to country picnics and summer barbecues.

REGION

Granites. The plots are cultivated on the upper slopes in the commune of Chavanay.

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