



"Yseult Mon Amour"

Origin

The "Yseult Mon Amour" Syrah is sourced from vines planted in the early 1960s, nestled amidst the clay-limestone soils of the southern Ardèche region. These vineyards sit at a lofty altitude of 450 meters, bestowing upon the wine a distinctive character. The grapes are cultivated using certified organic farming practices, embodying a commitment to both tradition and sustainable viticulture.

Vinification and Aging

Crafted with a reverence for nature's rhythms, this wine undergoes a nuanced and hands-off approach. Indigenous yeasts are harnessed to initiate fermentation, guiding the wine on a true expression of terroir. A patient 21 days of maceration in whole bunches fosters deep extraction and complexity. During this transformative phase, there's no intervention through punching down or pumping over, allowing the wine to evolve organically. The absence of added sulphur elevates the wine's purity.

A vertical press is employed for gentle extraction, respecting the delicacy of the grapes. The wine finds its maturation home on the lees within stainless steel tanks, a process that spans 8 months, further enhancing its textural finesse and depth. As a result, the "Yseult Mon Amour" Syrah unfurls with a harmonious symphony of flavors and structure.

Technical Details

- **Varietal:** Syrah
- **Vintage:** 2022
- **Region:** Southern Ardèche, Vin de France
- **Soil:** Clay-limestone
- **Altitude:** 450 meters
- **Vinification:** Indigenous yeasts, 21 days maceration, vertical press
- **Aging:** 8 months on lees in stainless steel vats
- **SO₂ :** < 12 mg/l
- **ABV:** 12%
- **Production:** 7,100 bottles

Tasting Notes:

The 2022 "Yseult Mon Amour" Syrah captivates with its alluring aromas of dark berries and violets, gracefully interwoven with hints of cracked black pepper. On the palate, a symphony of flavors unfolds - ripe plum, black currants, and a touch of graphite, all finely balanced by a vibrant acidity. Silky tannins cradle the wine's structure, leading to an elegant, persistent finish. With its impeccable organic pedigree and meticulous craftsmanship, this Syrah embodies the essence of the Ardèche terroir, a true vinous ode to nature.

