



Northern Rhône, Domaine Luyton-Fleury, Syrah, IGP Collines Rhodaniennes, Rouge

IGP Collines Rhodaniennes, France

Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

PRESENTATION

Collines Rhodaniennes is an IGP in the Rhône Valley, but mostly used in the northern part of the region. The most interesting vineyards are to be find near the famous AOPs of Condrieu, Côte Rôtie and Hermitage, and is widely used by producers in the region, often alongside AOP-classified wines in portfolios. Time to shine a light on this forgotten classic!

TERROIR

The topography here – and the geology that created it – makes for a complex patchwork of terroirs. The local continental climate means warm, dry summers and cold winters, influenced by the strong winds, such as the Mistral. This bowls down the Rhône at speeds of up to 90 kilometers per hour (55mph). Some diurnal temperature variation contributes to the balanced aromatics in the wines and temperatures are cooled by the winds.

WINEMAKING

Hand-picked and manually sorted and fully destemmed. Vinified in concrete vessels.

AGEING

Matured in the same vessels for a minimum 9 months before bottling.

VARIETAL

Syrah 100%

13 % VOL.

GM: No

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years





TASTING

A terrific value in Syrah, this bottling offers notes of violets, raspberries and cracked peppercorns on the nose. It's silky and medium-bodied in the mouth, with red-fruit flavors alongside hints of thyme and sage. The finish is long and mouthwatering. Whether enjoyed on its own or paired with a range of cuisines, it stands as a testament to the excellence and allure of this beautiful varietal.

FOOD PAIRINGS

Serve this one alongside a platter of charcuterie, cured meats, and flavorful cheeses like aged Gouda, Comté, or blue cheese.



