



MAISON CENTAURÉE



SYRAH
Pays d'Oc

Maison Centaurée, Syrah, IGP Pays d'Oc, Rouge, 2024

IGP Pays d'Oc, France

PRESENTATION

Centaur is the name of a rare and protected flower found in our vineyards, as well as in some remote locations in Minervois and in the foothills of the Pyrenees (Pays d'Oc - southern France). We are particularly proud that our farming methods and philosophy contribute to its preservation. Maison Centaurée honors this small wild flower, and we hope that our wines will live up to this generous nature.

TERROIR

This Syrah comes from old vines in the Nîmes region (deep soils of the Rhône), the plain of Béziers (thick limestone clays), and the Aude Valley (poor limestone soils).

IN THE VINEYARD

The 20-year-old vines are grown at an altitude of 150 meters, pruned in "goblet" (non-trained) and "cordon de Royat" (trained) forms. Yields are low (40 to 50 hl/ha).

WINEMAKING

Two winemaking methods are used: for the majority of the blend, vinification with a long maceration, for the other part, carbonic maceration.

AGEING

A small part of the final assembly is raised in contact with wood.

VARIETAL

Syrah 100%

TASTING

With a very dark robe, this Syrah has an almost syrupy appearance. Its aromas of wild fruits (raspberries, redcurrants, blackcurrants) combine with flavors of spices and cinnamon, with a minty touch. It is a complex wine, very rich on the palate, oily, with a long and silky finish.

FOOD PAIRINGS

Serve at 16°C with Mediterranean cuisine, spicy dishes, meats in sauce, game, charcuterie, and a good goat cheese.

