



## RÉSERVE DE MAUDE

AOC Côtes du Rhône Villages Sablet (Vallée du Rhône), Red 2015

Concentrated, supple and lively, these are the terms that beautifully define this southern Syrah.

### THE WINE

Famous grape variety from Côtes-Rôtie and Hermitage, the Syrah grape is vilified alone in the North of the appellation. In the southern Rhône Valley, it is most often blended to produce fine and complex wines. Jean-Marc Autran, looking for something new, has decided to vinify some of his Syrah alone. Indeed, planted on the slopes of Cheval Long fifty years ago, it is very similar to the Syrah from the Northern Rhône. There is also a little story behind this cuvee: Sophie and Jean-Marc wanted to produce a wine that would look like their eldest daughter - Maude -.

### IN THE VINEYARD

Unlike the Counoise grape, Syrah is capricious. Although cultivated around the world, Syrah is rare and precious. Indeed, Syrah is susceptible to diseases, fears drought and is not resistant to the famous Mistral wind of the Rhone Valley. In addition, it produces low yield. However it is constant and always qualitative. It is therefore often intended to produce the greatest wines.

### VINIFICATION

Like all the other grape varieties at Piaugier, Syrah is harvested by hand. Once in the cellar, it is destemmed and then transferred to concrete tanks where it will macerate for a period of approximately three weeks. It will then be pressed and moved in oak barrels.

### MATURING

The particularity of this wine is that it is aged in new "demi-muids" (600-liter barrels), for three winters. First marked by wood, it will progressively balance throughout the maturing. Indeed, the longer it stays in the barrels, the more the tannins will be integrated to the wine.

### TECHNICAL DATA

Production volume: 200 cases

### AGEING POTENTIAL

5 to 10 years

### TASTING NOTES

Deeply colored, close to bluish black, the robe will barely change over time. This wine is fruity on the first nose (ripe blueberry and black plum), it is then spicy (mainly marked by pepper), with a floral touch: we will recognize the violet. In the mouth, the tannins are silky and smooth, and will definitely soften through the years.

### FOOD PAIRING

Due to its tannic structure, la Réserve de Maude is an ideal choice to accompany red meats, game and barbecue meats. Less formal, it will go very well with a good Pizza!

