



## LE RÊVE DE MARINE

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

Made from pure Syrah, Sophie and Jean-Marc Autran has named this wine by their youngest daughter's first name who dreamed to have her own wine.

### THE WINE

After naming one of his wine by the name of his eldest daughter, Jean-Marc Autran promised his youngest daughter to produce one for her. This is how Le Rêve de Marine (Marine's dream) was born.

### THE VINTAGE

This wine is only produced when the Syrah becomes to perfect maturity. 2015 was a great vintage in the Southern Rhône Valley, it would have been a shame not to produce this wine. Indeed, "2015 harvest has proved to be one of the best in professional memory, yielding a range of red wines with enormous potential." [vin-rhone.com](http://vin-rhone.com)

### SITUATION

These old vines are planted on the hillside of Cheval Long in Sablet (AOP).

### TERROIR

Sandy soils with limestone.

### VINIFICATION

First harvested by hand, this Syrah is destemmed and transferred to concrete tanks where it will macerate for a period of approximately three weeks. Then, it will be pressed and moved to oak barrels.

### MATURING

The "Rêve de Marine" is aged in old burgundy barrels of 228 liters and mature during two winters. At first it is slightly marked by wood, then the tannins becomes gently integrated to the wine. We are seeking here a sophisticated Syrah ready to be drunk young.

### VARIETALS

Syrah

### TECHNICAL DATA

Production volume: 250 cases

### AGEING POTENTIAL

5 years

### TASTING NOTES

With a beautiful bluish black color, Le Rêve de Marine releases a great aromatic complexity. We will first recognize the emblematic aromas of Syrah such as spices and very ripe fruits. Then, we will note a gentle floral touch as well as some tertiary notes (leather, animal).

### FOOD PAIRING

Sensual and spicy, you can easily pair this Syrah with any aromatic red meat such as a pepper steak or a beef bourguignon.

