

Elysee



Elysée, Syrah, IGP Pays d'Oc, Rouge, 2024

IGP Pays d'Oc, France

PRESENTATION

In Greek mythology, "Elysée" represented a paradise of eternal peace and happiness, reserved for heroes. Inspired by this symbol of perfection, the "Elysée" range brings together single-varietal wines from the tranquil and sun-kissed terroirs of the Pays d'Oc, in the south of France. Each of these wines embodies the expertise of our winemaking heroes, and we hope it brings you, as the legend suggests, a small dose of happiness.

TERROIR

This Syrah comes from several distinct terroirs: the deep soils of the Nîmes region, the thick limestone clays of the Béziers plain, and the poor limestone soils of the Aude Valley.

IN THE VINEYARD

The vineyards, grown at an altitude of 150 meters, are pruned in "goblet" (non-trained) and "cordon de Royat" (trained) forms. Yields are limited, ranging between 40 and 50 hl/ha.

WINEMAKING

Two winemaking techniques are used: the majority of the blend benefits from a long traditional maceration, while another part undergoes carbonic maceration. Finally, a small portion of the final blend is aged in contact with wood, bringing complexity and structure.

VARIETAL

Syrah 100%

TASTING

This Syrah, with a very dark robe, reveals intense aromas of wild fruits such as raspberry, redcurrant, and blackcurrant. Its flavors are enhanced by notes of spices, cinnamon, and a subtle minty touch. In the mouth, it is a complex, rich, and generous wine, with a full-bodied texture and a long, silky, and elegant finish.

FOOD PAIRINGS

To be served between 17 and 18°C, this wine pairs perfectly with Mediterranean cuisine, spicy dishes, meats in sauce, game, charcuterie, as well as quality goat cheese.

