



domaine de  
**BELLEMARE**

# SYRAH

"Purs Cépages" range - IGP d'OC



100% Syrah



Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days.



Stainless steel tank on fine lees for 6 months



Color: red with purple highlights

Nose: notes of black fruits, liquorice and spices

Taste: round, liquorice finish and good length



3 years



16-18°C



75cl



Pairing: red meats, grills, charcuteries and appetizers