

HISTOIRE SYRAH DE GOSSES

2023

VIN DE FRANCE

Initially child's play, this wine finally gave rise to a crisp and approachable syrah, embodying Hugo & Pauline, two born-and-bred locals.

With its floral and spicy aromas, crisp palate, boasting well ripened fruity notes and a long and persistent finish, here is a syrah typical of the northern part of the Rhone Valley.

Grape variety: 100% syrah

Soils: leptynite (gneiss) slopes on a substrate of chalky marl.

Winemaking: 100% destemmed harvest. 10 to 15-day maceration.

Maturing: 12 months in concrete vats and in 500 and 600-liter oak casks. Racking and blending, 6 weeks before bottling.



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2022

IGP COLLINES RHODANIENNES

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Grape variety: 100% syrah

Soils: leptynite (gneiss) slopes on a substrate of chalky marl.

Winemaking: 100% destemmed. 10 to 15-day maceration.

Maturing: 12 months in 500 and 600-liter oak casks and a third of the volume in stainless steel vats. Racking and blending, 6 weeks before bottling



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