

PIONEER OF FRENCH
SINGLE VARIETAL WINES



FORTANT DE FRANCE

SYRAH

Expressive and velvety-smooth with intense aromas of spices and black cherries



Colour : dark and remarkably dense, red.



Nose : characteristic violet notes followed by intense aromas of plums and black cherries interlaced with liquorice.



Tasting : smooth and round with coated tannins. The fragrances mirror the aromatic richness of the nose : plums, black cherries, violets and liquorice.

Vinification highlights fruit-driven characteristics

- Continuous grape-sampling allows to harvest at perfect maturity
- 100 % destemming
- Long vatting (3 weeks minimum)
- Soft extraction process
- Maceration after fermentation to properly develop mouth-feel and silky tannins.

How to enjoy this wine ? This Syrah is suitable for a enjoyable, relaxed occasion with friends.

How : Serve at room temperature.

Accompaniment advice : Particularly suits casseroles, poultry and stuffed vegetables.



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