

LA BELLE ANGÈLE

SYRAH

La Belle Angèle was a famous character of the early 20th century. Known for her beauty and joie de vivre, she was the muse of many French impressionist painters.

La Belle Angèle wines praise this figure of the «Belle Epoque» by embodying the same values that characterized the woman : charm, elegance, joie de vivre and fine taste.

Discover this range of fresh, fruit forward and expressive Vin de France in a distinctive and contemporary French design.

SOIL

The grapes come from granitic soils with clay, and schistous soils.

GRAPE VARIETY

Syrah is a late variety (budding and ripening) with low fertility but good vigor. Its best yields are obtained at less than 40 hectoliters per hectare and it is difficult to obtain more in areas that are generally infertile with poor soils.

This variety fares better in rocky, shallow, well-drained soils. Granite or schist soils mixed with clay, which are more acidic, suit it perfectly.

VINIFICATION

The vinification process for Syrah grapes in this wine includes a 6- to 10-day vatting period and a hot prefermentation maceration period.

AGEING

Our Syrah is aged in vats for about 6 to 8 months.

TASTING NOTES

This wine has a nice dark colour.

It exhales delicious scents of blackberry and raspberry enhanced by hints of spices. It is rich, complex and long on the palate.

WINE & FOOD

Its rich and complex aromas will perfectly match grilled lamb with herbs, pâté, cheese and chocolate desserts.

Serve at 17°C.

