



# Domaine LA BOUYSSSE



## Syrah 2015

*IGP Aude Hauterive*

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**Blend :** 100% syrah

**Alcohol proof :** 13%

**Terroir :** Fontfroide

**Soil :** rocks and sandstone of Fontfroide

**Age of vineyard :** 15 years

**Yields :** 45hl/ha

**Vinification :** de-stemming with “cliquage” (sending dissolved oxygen under the marc cap during the alcoholic fermentation in order to maximise extraction of aromas) and daily pumping over. Ageing for 9 months in concrete vats.

**Production :** 3 800 bottles

**Packaging :** bottles of 75cl

**Bottling :** June 2016

### *Tasting notes*

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**Color :** very dark garnet-colored.

**Nose :** violet and blackcurrant notes.

**Mouth :** very nice bouquet, tannin present and full bodied. Fat and full wine.

**Can be kept :** 5-6 years.

**Wine-food pairing :** meats (rib steak, veal, cured meats), pasta.

**Serve :** 17-18°C

**Domaine La Bouysse**

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