



Cuvée Saint Fructueux  
AOC MINERVOIS

Syrah 95% Genache 5%

Our village of St Frichoux, was named after the Saint Fructueux, in the form of the local dialect. At the time, the village was used as share cropping farm by the Abbey of Caunes, and it was the monks who named it in memory of their close ties with the Spanish Bishop Fructueux, who originated from Tarragona and was martyred in 259.

This wine is named Saint Fructueux in dedication to the deep integration of our winery, our family and our village. After a strict selection of vineyards, we kept only the wines able to age in new oak. Emulation between the wood barrel and the wine lasts for 12 months. As a result the wine is enhanced by the wood. Its structure, fruit and complexity are highly intertwined, to give you a grand wine.

The grapes are transferred from the vineyard to the vat and yeast was added under temperature control. Maceration lasts for 30 to 40 days, and then the wine is aged in new oak barrels for 12 months.

Colour: beautiful rich dark red.  
Nose: dominated by red fruits, vanilla, coconut, smoked and liquorice.  
Taste: well rounded, persistent, powerful and smooth,  
Texture of a fine balance between tannins and fruits.  
Lingering finish of blackcurrent and small cherries.  
You may keep it for 8 years in a good cellar.  
Serve at 16 to 17°C with a spicy dish, with tasty red meat and with strong cheeses.

Vintage 2005 Gold medal : one of the best syrah of the world



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