

PUJOL IZARD

VIN DE PAYS D'OC

Domaine Pujol

Syrah



Syrah 100%

We harvest when the grapes reach an alcohol degree of 12,5% to make sure the wine is easy to drink on a regular basis. Before the vinification process starts we bleed some of the juices from the vat to make the rosé.

We like the Syrah because of its early ripening so as to harvest before the erratic climate of Autumn arrives. Therefore it rebuilds its natural reserves unaffected of the oncoming colder climate.

The vineyard is over 10 years old and grows on deep sedimentary soils. The trellising is high off the ground and the trimming is short to limit the yield. There is no over-maturity of the grapes and the wine gains a good concentration thanks to the bleeding of the vat.

The alcohol percentage is below 13°C which makes it a great summer wine, fresh, vivid, and friendly.



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