

JEAN-MARC LAFONT

LES SERINES

COLOUR : Red
GRAPE VARIETY : Syrah
Alc. By Vol. : 13°
CLASSIFICATION : : IGP



TERROIR

SOIL TYPE : Schist and granite slopes of the village of Lantignié.

ASPECT : South facing

AVERAGE AGE OF VINE : 6 Years old

AVERAGE YIELDS : 25 to 35 hectolitres / ha

PROTECTION METHOD : Integrated

VINIFICATION

MANUAL HARVEST : 100 %

GRAPE SORTING : Very careful sorting on arrival at the chai to only keep the healthiest grapes at peak ripeness.

VINIFICATION : Traditionnal for 3 weeks, with de-stemming, temperature control and punching the cap down.

VATTING : 21 days with punching down

MATTURING : 12 months in barrels

PRESENTATION

THE WINE : This cuvee boasts lovely red and black fruit aromas with a fine mineral note. The really refined palate is racy, elegant and complex, finishing on great spicy notes.

SERVING TEMPERATURE : 16 to 18° C

FOOD AND WINE MATCHES : Enjoy with rib steak, leg of lamb or a Milanese risotto.

CELLARING : 10 years