



## Le Vin de Sophie

<b>Appellation :</b>	IGP Pays d'Oc
<b>Vintage :</b>	2017
<b>Color :</b>	Red
<b>Alcool / Vol. :</b>	14%
<b>Grapes :</b>	Syrah 100%
<b>Soil :</b>	Shale



From a single plot called "Paradise", this delicious and fruity wine distinguishes by its seductive and magnetic character. A pleasurable wine, a thirst quenching wine but also a wine for meat and BBQ. To be drunk, slightly chilled, with friends, with a meal or just to pass the time.



### WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming. Fermentation in concrete tanks, with light pumping over. Then pressing. Aging 2 years in stainless steel tanks.

Natural cork stopper



### TASTING

APPEARANCE : Deep red color, ruby reflections.

NOSE : Fairly generous nose of a mix of cherry and blackberry, spicy notes (gray and white pepper), on delicate aromas of fresh mint and mocha.

PALATE : Fruity with bright aromas of red berries, slightly peppery. The wine is warm and envelops the palate well. A long and silky finish will make you want to have a second glass!



### SERVING

SERVING TEMPERATURE : 13° to 16°

AGING : To drink now. Aging potential : 6/7 years.

WINE PAIRING : Tapas, delicatessen/ cheese, grilled meats (duck breast, lamb, beef), curry, spicy dishes.

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