



C A V E
YVES CUILLERON



IGP* COLLINES RHODANIENNES SYRAH “LES CANDIVES”

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SYRAH « LES CANDIVES » 2013

- **Origin:** selection of the best vines in Chavanay. “Les Candives” is not a district but the local name for Syrah.
- **Soils:** granitic, shallow.
- **Varieties planted:** syrah.
- **Cultivation:** plots are grass-covered to fight erosion. No insecticides or pesticides, few treatments (depending on weather), small amount of organic-only fertiliser, with respect of soil and vine balance. Vigour and yield control, leaf-thinning and green harvesting to promote grape maturation. Mechanisation is possible, but manual work is preferred.
- **Vinification:** the grapes are hand-picked, then sorted, destemmed and crushed. Alcoholic-fermented in open vats. Macerated for about 2 weeks. Fermented with native yeasts.
- **Maturing:** 8 months in barriques.
- **Alcohol content:** 12% Alc./Vol.
- **Output:** approx. 11,200 bottles.
- **Style:** Gourmand and rustique wine. Dark and red fruit nose. Notes of pepper and liquorices. Fleshy on the palate, nice tannins and a velvety finish.
- **Ageing:** best drunk young, up to 3-4 years.
- **Food match:** meat, and fish with dense-textured flesh (e.g. tuna à la provençale).

* INDICATION GÉOGRAPHIQUE PROTÉGÉE