

DOMAINE MAGELLAN



PRESENTATION AND TERROIR

This 2.5-hectare vineyard of Syrah and Grenache is located in the Pézenas viticultural area. The sandstone or silt from these Triassic soils is a natural wonder for growing vines. A cursory glance reveals stony ground which promotes drainage and prevents rainwater from standing, thereby providing a natural ally against vine disease. But the soil's greatest strength is that it acts as an amazing source of coolness, protecting our vines against drought. Slightly acid, it produces flamboyant wines with extremely refined tannins. The vines are situated at the top of a hill, Grenache facing South and Syrah North, which means we can harvest both varieties at the same time.

VARIETAL RANGE: 50% Syrah, 50% Grenache

WINEMAKING AND AGEING

All our vines are harvested by hand. The Syrah and Grenache are put in the same tank. Winemaking is traditional with no added yeast. Low-temperature fermentation enables good extraction, particularly at the start of fermentation. This technique allows us to achieve greater precision during the maturation phase in 2-3-year-old Burgundy casks lasting 12 months, followed by 2 months' ageing in concrete tanks.

TASTING NOTES:

Beautiful bright ruby. Aromas of red fruits with a trace of blackberry. Very fruity at first, it is long on the palate with an elegant finish and refined, lush tannins. Its elegance makes it the perfect match for thick-cut beef steak in a pepper sauce, coq au vin and beef bourguignon.