

LA CLANDESTINE DE LA PEYRE

VIN DE FRANCE ● VINTAGE 2023

Grape variety : 100% Syrah



PRÉSENTATION : Clandestine is a unique cuvée made from an experimental Syrah parcel. It explores the limits of the Bordeaux vineyard, where this grape is grown outside its traditional latitude, revealing an original and distinctive expression.

VINEYARD : The Syrah is planted on clay-limestone soils, promoting both structure and aromatic complexity. Soil work is largely carried out using horses, helping to limit soil compaction and preserve the vineyard's biological life. The vineyard is farmed according to organic principles.

WINEMAKING & AGEING : Harvesting is carried out by hand to preserve the integrity of the grapes. Fermentation takes place in vats with whole bunches, allowing the full aromatic complexity of the grape to be expressed. The wine is then aged in barrels for one year, developing structure, richness, and depth.

TASTING NOTES :

Nose : aromas of black fruits dominated by black cherry and prune, with notes of chocolate and sweet spices.

Palate : powerful and generous, showing a beautiful roundness and a rich texture, supported by a lively structure and a long aromatic persistence.

Serving temperature : 16°C
Ageing potential : 10 years and more

TECHNICAL DATA :

Appellation	Vin de France
Vintage	2023
Alcohol	14 % vol
Yield	30 hl/ha
Soils	Clay Limestone
Vine age	15 years
Plot size	30 ares

FOOD PAIRING :

Red meats, game, slow-cooked dishes, and desserts with cocoa notes.