

2010 CHARLES TYRAND PUYMERAS C.D.R.V.

VIGNOBLES CHARLES TYRAND
COTES DU RHONE, FRANCE



THE WINE:

60% Grenache, 40% Syrah from 40-50 year old vines. Each varietal is fermented separately for 18-20 days with two weeks of maceration on the skins. The wine is aged for twelve months in small French oak barrels.

THE ESTATE:

Charles Tyrand is a tiny producer with vineyards in the Cotes du Rhone and Cotes du Rhone Villages appellations. Located near the town of Seguret, they grow classic Southern Rhone red varietals of Syrah, Grenache, Mourvedre, Cinsault and Carignan. The vines are grown without the use of pesticides and range in age from 10 to 80 years old. Total production is below 3,000 cases each year.

TASTING NOTES:

Color: Dark garnet with ruby highlights.

Aromas: Blackberry, raspberry and pepper. Nuances of black tea and vanilla.

Flavors: Intense black fruit and spice from the Syrah are matched with plum and raspberry from the Grenache. Soft, plush texture.

Food Pairing: A classic, country French coq au vin.

~ DRINK NOW THROUGH 2019 ~