

# 2010 CHARLES TYRAND 'TRADITION PRESTIGE'

VIGNOBLES CHARLES TYRAND  
COTES DU RHONE, FRANCE



## THE WINE:

50% Syrah, 50% Grenache 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, new 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:** Deep ruby with purple flashes.

**Aromas:** Fresh black cherry with coffee and subtle earth. Nuances of white pepper and French oak.

**Flavors:** Brambly blackberry and pepper notes from the Syrah are matched with strawberry and red currant from the Grenache. Soft, round texture. Whispers of Herbs de Provence on the finish.

**Food Pairing:** Rich, warm herbed chicken with new-roasted potatoes, wild mushrooms and pearl onions.

**DRINK NOW THROUGH 2019**