

2012 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, Mouvedre, 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: intense purple toast

Aromas: black cherry with coffee and blueberry jam with nuances of white pepper and French oak

Flavor & Texture: brambly blackberry and pepper notes from the Syrah are matched with raspberry and red currant flavors from the Grenache, soft round texture, and 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 2021-