

2014 CHARLES TYRAND TRADITION PRESTIGE ROUGE

VIGNOBLES CHARLES TYRAND, SOUTHERN RHONE VALLEY, 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. 300 cases made.

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 in reds and Viognier, Marsanne, Rousanne, Grenache blanc and Clairette in whites. The vines are grown without the use of pesticides and range in age from 10 to 80 years old. Winemaker and owner Jean Michel Tyrand took over from his father in 1998. Total production for the entire winery is below 3,500 cases each year.

TASTING NOTES:

Color: glowing ruby

Aromas: red berries, crushed granite, spiced plum and whispers of bay leaves

Flavor & Texture: bright red fruit, wild herbs and white pepper lead to a silk-like texture

Food Pairing: Coq-au vin (a classic French stew with chicken, red wine, pearl onions, mushrooms and garlic)

-DRINK NOW THROUGH 2022-