

2017 CHARLES TYRAND ROCHEGUDE

CHARLES TYRAND WINES, SOUTHERN RHONE VALLEY, FRANCE



THE WINE:

80% Grenache, 20% 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 2017 had its challenges with a very cool late April and early May leading to low fruit set, while the hot dry Summer further decreased the yields. The quality however was very good.

THE ESTATE:

Vignobles Charles Tyrand is a tiny producer with vineyards in the Cotes du Rhone and Cotes du Rhone Villages appellations. Located near the town of Mollans Sur Ouveze, they grow classic Southern Rhone red varietals of Syrah, Grenache, Mourvedre, Cinsault and Carignan in reds and Grenache blanc, Viognier, Marsanne and Roussanne in whites. 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. Winemaker Jean Michel Tyrand oversees the entire production from vineyard to the cellar.

TASTING NOTES:

Color: deep crimson with purple hues

Aromas: ripe red raspberry and wet river stones show hints of wild flowers and fresh picked herbs

Flavor & Texture: red and black berry mingle with dusty cocoa and fresh ground pepper; the texture is soft and mouth filling with curvy, plush tannins

Food Pairing: a classic country French coq au vin served with crusty bread

-DRINK NOW THROUGH 2025-