

Les galets de la Têt, red 2021

Single varietal - Spicy - Tannins

IGP côtes catalanes, 14,5 %Vol

Grape

Syrah

Soil and climate

The Têt terraces' rolled pebbles (granite and quartz)

Vines cradled by the tramontane and maritime influences



Vinification and ageing

Yield : 40 hL/ha

Harvest at phenolic maturity

Destemming

72h cold pre-fermentation maceration

Vatting for 4 weeks

Pneumatic pressing

4 months ageing in tanks

SO₂ total

< 40 mg/L



Tasting

Blackcurrant, cocoa and pleasant peppery final

Enveloping tannins / nice length

Serve at 18°C

Wine and food pairing

Leg of lamb with thyme Meat

Vegetarian Parmigiana

Dark chocolate

Laying down

Peak 2022 - 2024

Cellaring potential 10 years

