



## TECHNICAL SHEET

# Flora & Fauna Lè Lièvre

‘Les Cépages du Sud’, 2018

### Variety/Varieties

90% Syrah, 10% Grenache Noir

### Grapegrowers

Les Celliers Jean d’Alibert

### Harvest Dates

Mid-September

### Vineyard Sites

Coop of la Livinière

### Climate

Mediterranean

### Soil

Schists

### Vine Management

Conventional

### Serving Temp

17 °C

### Cellaring Potential

7 to 10 years

### Alcohol

13.57%

### Residual Sugar

2.1 g/l

### pH

3.72

### Total Acidity

2.88 g/l

### Wine Making

All the grapes are picked by machine to ensure the fruit arrives in the winery fast and in good condition. After total destemming, the Syrah is vinified in concrete tanks to help express its individual qualities. After light fining and bottling, the wine is kept for several months before marketing.

### Palate

Its full, fat body on the palate gives it a remarkable elegance. The rich, fleshy bouquet of aromas lingers on to reveal touches of roasted coffee, blackcurrant and prunes.

### Colour/Appearance

Deep Ruby

### Aroma/Bouquet

The complex aromas of black fruit (black olives and blackberry) stem from the carefully controlled extraction process during vinification.

### Food Pairing

A very elegant Syrah, that works works well with a wide variety of dishes with a particular liking to poultry, red meats, game and cheese.