Pasquiers Shiraz, IGP Pays d'Oc 2024

FPB228V12024

Maison Boutinot

— Languedoc, France

Succulent, juicy fruit and spicy - a fantastically approachable wine!

Production

The Shiraz vines which Boutinot's Languedoc specialist Guillaume Létang selected for Pasquiers Shiraz are in the south west of this important southern French wine growing region. Terroir is ideal, combining a dry and very sunny Mediterranean climate with silty / sandy soils, so that the vines dig deep for their nutrients and produce high quality grapes. Under the fierce sun harvest dates need to be carefully judged and, once in the cellar, the grapes are de-stemmed and macerated at low temperatures to fully capture the flavours of the fruit, which is checked by daily tasting. No oak is used and the wine is bottled early to allow the Shiraz fruit to be expressed in its very purest form.

Tasting note

Enticing aromas of juicy cherry, plum and blackberry. The palate is succulent and spicy with mouthfuls of lush, ripe berry fruit flavours with a touch of coffee and spice.

Food Match

A friendly red wine that will work with a myriad of foods but is a good match with herby sausages and traditional French bistro dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Pays d'Oc

Winemaker:
Guillaume Létang & Samantha Bailey

Grape Varieties:
Syrah 100%

Suitable for:
Vegan

Bottle Barcode:
3430560000580