



BARRAL

Syrah



Drawing on over a century of family experience in maturing fine Rhône Valley wines, Michel and Xavier created the Domaine de Pierre Blanche in the foothills of the Pilat massif in the late 1980s. After clearing the land and planting, the estate now boasts 16 hectares of Côte Rôtie, Condrieu, St Joseph and IGP. In order to preserve biodiversity, the estate uses integrated farming methods and is certified HVE (Haute Valeur Environnementale). As each terroir is unique, they are vinified separately to respect all their diversity.

- **GRAPE VARIETIES**

- Syrah.

- **TERROIR AND VINES**

- At a place called Barral, the south-facing hillsides allow local grape varieties to give life to wines of character.

- **VINIFICATION AND AGEING**

- Manual harvest, destemmed. Vinified for 10 to 15 days with punching down and pumping over.

- **TASTING COMMENTS**

- Deep red in color, bold and fruity, this wine has spicy, peppery aromas with a hint of violet.

- **FOOD/WINE PAIRING**

- Ideal with red meats, charcuterie, cheese, poultry liver terrine or porcini mushrooms.

- **CELLARING POTENTIAL**

- Up to 4 years.



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