



PEYSS

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 (Saint Joseph grape variety).

- **TERROIR AND VINES**

- Magnificent terroir composed of light granite soil and coarse sand, enclosed by dry stone walls, on hillsides located under the hamlet of PEYSSonneaux

- **VINIFICATION AND AGEING**

- Hand-harvested, 90% destemmed. Classic red vinification with punching down and pumping over, aged in oak barrels at least 3 years old for 6 to 8 months.

- **TASTING COMMENTS**

- A deep red color with blackcurrant aromas, rich and intense with fine, silky tannins.

- **FOOD/WINE PAIRING**

- Recommended with red meats, poultry, game, cheese and rabbit terrine with walnuts.

- **CELLARING POTENTIAL**

- From 4 to 6 years old, or more in some years.



DOMAINES XAVIER MOURIER

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