



# FRATIS

## TABLE WINE



### ORIGIN OF STAINED GLASS LABEL :

St Vitus Cathedral – Prague

**VARIETY:** 100% Syrah

**VINEYARD SIZE:** 1,5 Ha.

**TERROIR:** Rhône Valley.  
South orientated. Clay & limestone subsoil.

**VITICULTURE:** rathely 35hl/ha  
Soils ploughing and scraping, canopy management.

**PRUNING :** Gobelet.

### VINIFICATION AND AGEING:

**Organic farming.**  
**Biodynamy – Cosmoculture©.**

Hand-picked harvest.  
Harvest transferred by gravity into vats, no pump used.  
Short vatting: 12 days, destemmed grapes.  
Pneumatic pressing.  
Fermentation : 100 % natives yeasts.  
Aged in Amphoras during 12 months.

**No fining, no filtration.**

### PROVENANCE OF THE GRAPES :

Domaine Viret – St Maurice sur Eygues

### COMMENTARY:

Blood-of ink colour.

This is a syrah combining grace, strength, force, pleasure and energy.

Right attack, great complexity combining power and delicacy, bright fruit on the ripe black small fruits, intense notes of blackberry, blue flowers, pepper.

A “vertical” wine very, stuffed with good vibrations which will make good with your body! Long, long final... Leave time to time and quietly preserve this bottle in your cellar a few years.

*“Philippe (Domaine Viret) is at the origin of this adventure with 4 hands... Which is the influence of the place and the vinificator on a grape juice in fermentation? The answer in this bottle.*

*Re-examine your ideas as for Syrah of the southern Rhone and share this bottle simply, with your best friends”. Fred*

### FOOD AND WINE PAIRING :

Braised meat of boletus and black truffles of Drome.

Quails stuffed with the foie gras.

Leg of lamb and grisets of Ventoux.

Wild boar with the pin, Pheasant out of casserole.

Chops of Roe-deer to bilberries.

Chaussée aux Moines cheese and strawberries.

Risotto with mushrooms, truffles.

Paving stone of ostrich and mushroom fricassee.

Just a nice bit of stuff of Belota ham...

### TASTING:

Ideal serving temperature: **16/17°C**

To drink over at least 10 years...