



ORIGIN OF STAINED GLASS :

St Vitus Cathedral – Prague

VARIETY: 70% Syrah, 30% Grenache

VINEYARD SIZE: 1,5 hectare.
Plot of land : “Le Mas de Reynaud”

TERROIR:
Rhône Valley. South-East orientation.
chalky clay subsoil with blue marls.

VITICULTURE: 35hl/ha
Soil ploughing and scraping, canopy management

PRUNING: Cordon de Royat.

VINIFICATION & MATURATION:

Organic farming.

Biodynamy execution.

Hand-picked harvest.
Harvest reception by gravity.
Short vatting: 12 days, destemmed grapes.
Pneumatic pressing.
Fermentation: 100 % natives yeasts.
Aged in 800 liters Amphoras during 12 months.

No fining, no filtration.

PAX

TABLE WINE



COMMENTARY:

Dark and dense colour moderate of beautiful purplished reflections.

Bright fruit on the ripe morello cherry, liquorice, floral notes and delicate notes of soft spices. Attack and medium of mouth structured, round, generous on blackcurrant notes, of cherry burlat and elegant notes of violet. Long final full with promptness...

A constructed and vigorous wine which will be able to age quietly in your cellar a few beautiful years.

“There is always a very close link between the bottle, the place, the moment and people with whom taste it with you. This vintage is resulting from a work with 4 hands with Pierre of the Château Terre Forte. Pierre is a merry and full with good-naturedness, simple and accessible vine grower: then share this bottle with your best friends around a generous dish!” Fred

FOOD AND WINE PAIRING :

Tajine of lamb, dry apricots and almond, fresh herbs.
Duck with the pin.
Barbecue Smoked Pulled Pork, tapenade, soft onions of the Cevennes candied.
Corn infused with pork and delicate Peruvian spices.
Grilled octopus, smoked potato, radish & chili sauce.
Fusilli with red wine braised squids, bone marrow.
Duck breast, fig mustard & smoked mushrooms.
Camargue’s bull T-bone with the grill.
Tian of zucchinis and old Parmesan.

TASTING:

Ideal serving temperature: **16/17°C**
Drink now and up to 15 years.