



# Le Charmel

## LE CHARMEL SYRAH GRENACHE

— *Rhone Valley* —

- VARIETAL:** 70% Syrah · 30% Grenache
- REGION:** Costières de Nîmes
- VINEYARD:** Le Charmel comes from a superb vineyard in the Costières de Nîmes which is located in the South of the Rhône Valley, on the right (West) bank of the river. The soil is primarily made of clay and limestone which contributes to great concentration. It is covered with pebbles and stones (similar to Chateauneuf du Pape) which accumulate the heat during the day and deliver it back overnight, which further increases the grape maturity. Our vineyards are grown sustainably, respecting the natural elements. Only limited fertilizers are allowed.
- WINEMAKING:** Le Charmel is a blend of 70% Syrah and 30% Grenache. Most Southern Rhône wines are usually dominated by a majority of Grenache. The richer Syrah proportion ensures a deeper color, a great ageing potential and an elegant flowery fragrance. The Grenache gives smoothness, extra fruit richness and spiciness to the wine. The grapes are destemmed, and then vinified separately. They undergo a cold maceration prior to the actual fermentation, to extract deep color and intense pure fruit. Fermentation lasts 2 to 3 weeks under a controlled temperature. The wine is aged for six months in concrete tanks prior to bottling.
- TASTING:** Le Charmel Rhone is a beautiful wine with generous aromas of blackberries, chocolate and spice. On the palate, it is remarkably smooth and long with a rich finish.
- FOOD PAIRING:** The wine is perfect with beef, lamb and chicken and pasta dishes as well as firmer and strong cheeses.



**Alcohol:** 14 %

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