



Les Charmeuses

The charm of our varietal wines is expressed by the name of «Les Charmeuses by Auguste Antonin».



SYRAH

Vin de Pays d'Oc



This wine is produced using 100% Syrah grapes grown in the Mediterranean areas of Hérault and Aude (near Carcassonne). The soils of the area are chalky and the climate hot and dry.



The temperature during vinification in the vats is controlled, between 25 and 30°C. The juice is repeatedly pumped over the skins ('remontage' and 'délestage'). Towards the end of the fermentation period the temperature is lowered to 22-25°C in order to preserve the fruity attributes of the wine. The length of time that the wine spends in the vats depends on the conditions of the particular year, and is determined by tasting.



This wine has an aroma of fruits and fresh spices including green peppercorns. This fruity and delicately-spiced balance is lovely in the mouth and gives a good length to the wine.



Ideal with cold summer meats but also goes well with spicy dishes.



Best served at 15°C.

WWW.LES-CHARMEUSES.COM

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