



**Vin De Pays des Collines  
Rhodaniennes  
'De Mirbaudie'**

**Specification sheet**

*This red, 100% Syrah wine is made from vines planted at the perimeter of the appellation of Condrieu. It opens itself up with a bouquet of red fruits, blackberries and pepper. Upon tasting it is a wine whose ample flavour, velvety tannins and smoky finale highlight deeper flavours of red fruits and spices.*

<b>APPELLATION</b>	Vin De Pays des Collines Rhodaniennes
<b>GRAPE VARIETIES</b>	100 % SYRAH
<b>VINEYARDS</b>	Situated on the plateau adjacent to the young vineyards of the appellation of Condrieu.
<b>AVERAGE AGE OF VINES</b>	20 years old.
<b>PLANTATION DENSITY</b>	4,000 vines/hectare
<b>ANNUAL PRODUCTION</b>	10,000 bottles.
<b>PRUNING STYLE</b>	Guyot Simple.
<b>ROOT STOCK</b>	3309
<b>HARVEST</b>	Manually harvested at maturity, the grapes are then loaded & transported to the cellar in cases.
<b>VINIFICATION</b>	The grapes are first de-stemmed and then placed into temperature controlled stainless steel vats for a fermentation of between 2 to 3 weeks.
<b>MATURING</b>	In stainless steels vats.
<b>AGEING</b>	Best drunk between 2 to 3 years.