

2017 CHARLES TYRAND TRADITION PRESTIGE ROUGE

VIGNOBLES CHARLES TYRAND, SOUTHERN RHONE VALLEY, FRANCE



THE WINE:

50% Syrah, 50% Grenache from 45-55 year old vines. Each varietal is fermented separately for 18-20 days with two weeks of maceration on the skins. The wine is aged for twelve months in 50% new French oak barrels. 300 cases made. The 2017 vintage was a hot and very dry year. The yields were down due to Spring frost but the overall quality was exceptional with age worthy reds showing great intensity and fruit.

THE ESTATE:

Vignobles Charles Tyrand is a tiny producer with vineyards in the Cotes du Rhone and Cotes du Rhone Villages appellations. Located near the town of Mollans Sur Ouveze, they grow classic Southern Rhone red varietals of Syrah, Grenache, Mourvedre, Cinsault and Carignan in reds and Grenache blanc, Viognier, Marsanne and Roussanne in whites. The vines are grown without the use of pesticides and range in age from 10 to 80 years old. Total production is below 3,000 cases each year. Winemaker Jean Michel Tyrand oversees the entire production from vineyard to the cellar.

TASTING NOTES:

Color: saturated crimson - violet

Aromas: ripe and potent with black currant, raspberry, bramble and dried herbs

Flavor & Texture: luscious and concentrated, the black fruits and spices are powerful yet edged with vibrant acidity

Food Pairing: coq-au vin (a classic French stew with chicken, red wine, pearl onions, mushrooms and garlic)

-DRINK NOW THROUGH 2027-