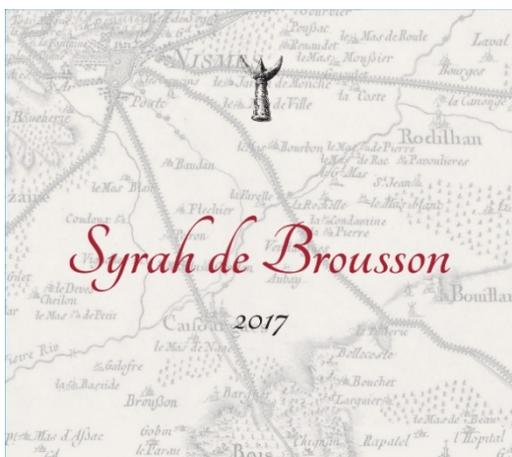


DOMAINE GASSIER – SYRAH DE BROUSSON – RED – 2017



Brousson is a small terroir blessed by the Rhone. More than a million years ago, the river deposited large rolled pebbles. More recently northern winds have brought calcium deposits pulled from nearby Cevennes, giving enough structure to the iron rich clay to have a great water retention capacity. Facing north, Syrah ripens late and produces wines with both exceptional depth and freshness. Its aromatic expression includes violet, cassis, blackberry, white pepper and a finale with accents of liquorice, minerals and oriental spices.

Harvested from our oldest Syrah vineyard, produced only in exceptional vintages, and released after 36 months of aging, its aromatic complexity and balanced concentration are genuinely remarkable. 2017 is a great vintage. Yields were naturally very limited and a warm and very dry growing seasons with tempered nights produced very concentrated yet balanced grapes.

Terroirs: Large rolled pebbles over iron and calcium rich clay – AOP Costières de Nîmes – Certified Organic

Varietals: 99% Syrah & 1% Mourvèdre

Vinification:

- certified organic farming with regenerative fertilization practices through use of plant compost
- selection of very old Syrah vines with naturally small yields
- Manual harvest with double sorting and incorporation of whole cluster (40%)
- Fermentation by native yeast with no addition of SO₂
- Long macerations (24 days) with gentle “infusion”
- Aging on lees for 24 months in demi-muids (600L)
- One single bottling run without filtration and minimal SO₂ addition.

Tasting notes:

- *Appearance* : Deep violet almost black
- *Nose*: complex bouquet of violet, cassis, blackberry and white pepper.
- *Taste*: Broad and lively with a dense and structured mid palate, and very fine tannins. The long and mineral finish lingers with accents of cassis, liquorice, and oriental spices.

Accolades :

94 pts – *Jeb Dunnuck*

93 pts – *Cellar Selection Wine Enthusiast*

Aging potential: enjoy now or cellar for 15 to 20 years.

Food & Wine Pairing: decant one hour before serving at 65°F (16- 18°C)

cheeses	meats	garden	herbs	method	sauces
Alsatian munster	lamb	cepes	paprika	grilled	mushroom
cheddar	beef	red peppers	star anise	roast	red wine
Pont l'Evêque	game	fennel	rosemary	braised	onion gravy



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