



DOMAINE DES AMOURIERS

IGP Méditerranée

« Les Hautes Terrasses »



Terroir

Red limestone-clay soils with river stones from the “garrigues” (Mediterranean scrubland).

Grape varieties

Syrah (shiraz), The vines are over 30 years old.

Yield

Our yield: 30 to 35 hl/ha

Harvesting

Hand picked.

Vinification and ageing

Traditional, with partial de-stemming .

In concrete vats (with control of the fermentation temperature).

Average duration of maceration: 25 to 35 days.

Pressing: by pneumatic press.

Ageing

In 600-litre French oak "demi-muid" barrels for 24 months.

Bottling

Done by our own team in our cellar, with neither fining nor filtration. Burgundy-style antique classic bottles.

Production

From 2,400 to 3,200 bottles.

Appreciation

We suggest cellaring for 3 years, which can extend to 10 years.

Presenting the vintages

This wine is made from a single grape variety : Syrah.