



Les Amandiers

2015



Les Amandiers is a pure Syrah from some of our oldest vines in La Livinière. This wine is from a parcel of 1Ha : soil of clay – limestone.

Very limited annual production, only 1800 bottles and 250 magnums per year

Syrah - 14,5 % vol. alcohol

WINE CRITICS :

95-97 Pts. "Les Amandiers looks to be another sensational Syrah that should rank up with the crème de la crème of the vintage (...) Bravo to the team at Maris !"

Wine Advocate



NOSE :

With a wonderful bouquet of aromas of dark fruits, black currants blackberries, and notes of white flowers, wet rocks and licorice.

TASTING NOTES :

The palate is full and powerful, it has a weightless, seamless and elegant texture that carries a huge amount of fruit and texture, while never seeming heavy or cumbersome. Slightly more fresh and lively, with another level of richness.

WINEMAKING :

Vinification :

Fermented at 25C and maceration post at 28C, in wooden tanks. Extraction from punching of the cap and light pumping over during a 5 week maceration.

Ageing :

16 months in new french barrel Radoux Blend.

Food pairing : All dishes made with red meats

Serving temperature : 16° - 18°C

Ageing potential : 10 – 12 years