



Les Planels

2015



Les Planels is a full-bodied red wine from Syrah. This wine is from a parcel of 3Ha with mixed soil of clay – limestone and clay-sandstone, in appellation **CRU LA LIVINIÈRE**.

Syrah & Grenache - 14 % vol. alcohol

WINE CRITICS :

92 – 94 Pts. “It will certainly knock your socks off over the coming 4-5 years at a minimum!”, Wine Advocate



92 Pts. “Full-bodied, with gorgeous purity”, Wine Advocate
Silver medal, Decanter World Wine Awards, Les Planels 2012

Decanter

NOSE :

A bouquet of aromas already complex with some notes of sautéed black cherries, black currants, licorice, pepper and cured meats.

TASTING NOTES :

Deep purple color. Rich, full-bodied, yet elegant and seamless, with an awesome texture. With integrated acidity and a beautiful elegance about it that keeps you coming back to the glass. Soft palate with juicy tannins.

WINEMAKING :

Vinification :

Fermented for 8 days in concrete and wood open fermenter at 23C and maceration post at 28C for 4 weeks. Lies battonage – marc crushing everyday for 2 weeks.

Ageing :

12 months in French oak barrels & 6 months in concrete egg.

Food pairing : red and grilled meat, rib steak or venison

Serving temperature : 16° - 18°C

Ageing potential : 7 – 10 years