



2014 "LE FERVENT" SYRAH

THE TERM "FERVENT" IS DEFINED AS "HAVING INTENSITY OF SPIRIT, FEELING AND ENTHUSIASM," AN APT DESCRIPTION OF WINEMAKER MICHEL GASSIER'S PASSION FOR SYRAH. LE FERVENT IS PRODUCED IN COSTIÈRES DE NÎMES, THE SOUTHERN-MOST APPELLATION OF THE RHÔNE VALLEY NESTLED ON THE SHORES OF THE MEDITERRANEAN, AND IS SOURCED FROM SOME OF THE COOLEST VINEYARD SITES OF THE SOUTHERN RHÔNE, THANKS TO THE STRONG MARITIME INFLUENCE. THIS WINE EXHIBITS THE FRESHNESS, ELEGANCE AND MINERALITY THAT ARE OFTEN CHARACTERISTIC OF SYRAHS FROM THE NORTHERN RHÔNE, THE BIRTHPLACE OF THIS MOST NOBLE VARIETAL.

VINTAGE

After an on time bud break, a warm, dry spring provided ideal growing conditions for the canopy and a healthy environment for the vines. June was a bit more challenging with stormy hot weather but replenished the soil with much needed water in anticipation of the dryer summer months. July and August were sunny and dry with cool nights and grape maturity progressed nicely with an interesting convergence of physiological and tannic ripeness. Harvest decisions were easy to make and we brought in Syrahs with fresh aromatics, fully ripened tannins and a perfect balance of sugars and acids. The wine is fresh, almost floral, with a soft fleshy mouthfeel and an incredible sense of balance.

WINEMAKING

Michel Gassier carefully selects sites for Syrah that lie on north facing slopes, to help shield the vineyards from the often intense sunlight and heat of the Southern Rhône, and that have soils high in calcium carbonate, which impart a distinctive mineral character to the wine.

Once harvested, 20% of the grapes are left as whole clusters and then fermented together with the remaining two-thirds of the de-stemmed grapes. The inclusion of stems during fermentation contributes earthy, savory aromas and flavors that perfectly complement the pure fruit character of the grapes. To further enhance these complexities, the fermenting wine undergoes extended maceration with the grape skins and stems.

When fermentation is complete, the young wine is placed in relatively inert vessels for aging, to help preserve the unique character of the wine itself. Two-thirds of the wine is aged in large concrete vats, and one-third is aged in neutral 500-liter puncheons. The use of larger vessels for aging also minimizes oxidation, preserving the freshness of the wine.

The result is a wine that clearly expresses the virtues of its origins and of each unique vintage.

WINEMAKERS' NOTES

Very dark with purple hues. The nose is both complex and intense, of violet, blueberry, orange peel and minerals. Fresh and vibrant the unctuous mouthfeel delivers aromas of crushed violet, blueberry pie, pepper and is highlighted by hints of toast and china ink. Refined tannins and good acidity extend the perception of fresh fruits.



APPELLATION

Costières de Nîmes AOC

BLEND

87% Syrah
10% Grenache
3% Viognier (co-fermented with Syrah)

AGING

Aged for 12 months in concrete vats and oak barrels; 67% in large concrete vats, 33% in neutral French oak puncheons

TECHNICAL DATA

pH: 3.6
TA: 0.55g/100mL
Alcohol: 14%
Bottling Date: January 29, 2016
Cased Imported: 5,000