



SYRAH DE CHAMOSON, PRÉS- DES-PIERRES, SIMON MAYE ET FILS (37.5 CL) – 2024



TASTING NOTES

The little sister of the estate's famous Syrah Vieilles Vignes, this cuvée offers a pure expression of the grape variety. It is distinguished by intense aromas of red fruit, graphite, smoky notes and cloves. The body is balanced, fine and easy to digest, with racy bitters and noble tannins. Drink now for its youthful fruitiness or keep for an even richer experience.

PROVENANCE

VALAIS

APPELLATION

VALAIS

DOMAIN

SIMON MAYE & FILS

GRAPE VARIETIES

SYRAH

FOOD AND WINE

SAVORY SADDLE OF
CHAMOIS • DUCK
BREAST WITH CHERRIES
• BEEF TARTAR.



OENOLOGY

Vines located in the area known as «Prés des Pierres», with very gravelly limestone soil. Severe limitation of the yield at the beginning of July (green harvest) and qualitative limitation after veraison. The estate is in organic conversion (biosuisse).



VITICULTURE

Destemmed harvest, maceration and alcoholic fermentation over 21 days with punching down twice a day. Aged in concrete vats with different aeration until bottling at the end of July.