



# Cuvée des Colosses

## Vintage

2008

## Assemblage

Syrah: 45%  
Carignan: 40%  
Grenache: 15%

## Soil type

Depending on the parcels; basaltic, marl and sand, or loam and limestone creeps and gravels

## Harvest

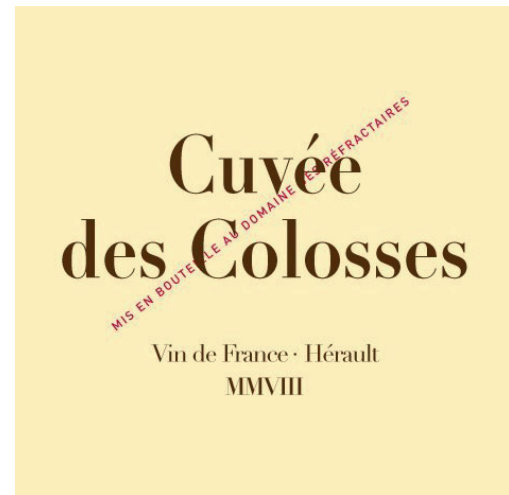
Handpicked in 10 to 12 kg crates, sorted in the field then transported in refrigerated truck

## Wine-making

Grapes are de-stemmed before 4 to 6 days cold maceration. Then we undergo a traditional 3 weeks Bordeaux typed fermentation for our syrah and a tank of both carignan and grenache. They were macerated together to soften the carignan's tannins. Most of the extraction happened at the beginning of the alcoholic fermentation and temperature of the tanks never exceeded 25°C to better preserve varietals fruits aromas. Another tank of carignan was fermented in a carbonic maceration.

## Aging Process

Syrah in a 4 year old French oak vat, carignan-grenache and carbonic carignan in stainless steel tanks. The blend was made mid-May and the wine bottled at the end of August 2009. This wine is unfiltered and unfiltered.



## Analysis

Alcohol: 13.67% by vol.  
Volatile acidity: 0.4g/L H2SO4  
Free sulfites: 20mg/L  
Total sulfites: 35mg/L

## Tasting

Powerful nose, blackcurrant enriched with touches of red berries, especially strawberry. In the mouth, tannins are soft and thin. You will enjoy its structure, complexity, roundness, balance and length with a spicy and mocha final.

## Aging potential

3 to 5 years.

CUVIDI SARL

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