

PIAUGIER

Domaine en Vallée du Rhône

RÊVE DE MARINE, LA SYRAH 2019

AOC Côtes-du-Rhône Villages Sablet, Vallée-du-Rhône, France.

Made from pure Syrah, Sophie and Jean-Marc Autran has named this wine after their youngest daughter's first name who dreamed to have her own wine.

LE VIN

After naming one of his wine by the name of his eldest daughter, Jean-Marc Autran promised his youngest to produce one for her. This is how *Rêve de Marine* (Marine's dream) was born.

LES CÉPAGES

Syrah 100%

LE TERROIR

These old vines are planted on the hillside of *Cheval Long* in Sablet (AOP), made from sandy soils with limestone.

LA VINIFICATION & L'ÉLEVAGE

First harvested by hand, this Syrah is destemmed and transferred to concrete tanks where it will macerate for a period of approximately three weeks. Then it will be pressed and moved to oak barrels. *Rêve de Marine* is aged in old demi-muids (600-liter barrel) and mature during two winters. At first, it is slightly marked by wood, then the tannins becomes gently integrated to the wine. We are seeking here a sophisticated Syrah, ready to be drunk young.

LE MILLÉSIME

This wine is only produced when the Syrah reach the perfect maturity and sanitary conditions were ideal in 2019. It would have been unthinkable not to produce this wine. Indeed, the magnificent weather that lasted throughout the month of September allowed the berries to reach full maturity. The year 2019 certainly offers a very great vintage.

LA DÉGUSTATION

With a beautiful bluish black color, *Rêve de Marine* releases a great aromatic complexity. We will first recognize the emblematic aromas of Syrah, such as spices and very ripe fruits. Then we will note a gentle floral touch as well as some tertiary notes (leather, animal).

LES ACCORDS METS ET VINS

Sensual and spicy, you can easily pair this Syrah with any aromatic red meat such as a pepper steak or a beef bourguignon.

LA PRODUCTION | 258 cases

LA GARDE | 5 to 10 years

