Yves Cuilleron Syrah

Description:

A bright, juicy Northern Rhône Syrah from Yves Cuilleron, made from grapes grown in the Collines Rhodaniennes just outside the more famous Saint-Joseph and Côte-Rôtie appellations. It has plenty of classic Syrah character, but in a lighter, fresher style: red and black berries, pepper and gentle spice, with a smooth texture and lively finish. There's a touch of savoury depth without the weight or oak of Cuilleron's more serious Rhône bottlings.

Tasting notes:
Blackberry, redcurrant, violet, black pepper, plum, liquorice, fresh spice

Allergens:
Contains sulphites.

Dish Pairing:

- Grilled lamb
- Beef skewers
- Sausages and mash
- Charcuterie

Talking Point:

Cuilleron's Syrah is made from parcels in the Collines Rhodaniennes, literally the "Rhone hills", sitting alongside the better-known Northern Rhône crus. It is 100% Syrah, with grapes grown on granitic and alluvial soils. Yves Cuilleron uses relatively gentle, traditional winemaking here, including partial destemming, around three weeks' maceration and natural yeasts. The wine is then aged for around seven months, split between barrels and tanks. It's a great way into Cuilleron's style without paying Saint-Joseph or Côte-Rôtie prices.