

CHATEAU MARIS



La Togue Syrah 2009

A blend of 85% Syrah and 15% Grenache grown on hard and soft limestone and alluvial soils.

Vinification happens in a mix of concrete and conical oak foudre and it is aged for 12 months in 30% new oak and the rest in two and three years barrels. Like all our wines, it is bottled unfiltered and unfiltered and is thus suitable for vegetarians and vegans.

The Vintage: Rain was plentiful at the start of the year with more than 200mm in December and a further 70mm in January. The humid soils took a while to warm and spring growth started a little later than in previous years. Harvest began on the 8th September with the Syrah the first to be ready. Patience was the name of the game for both the fermentation and maceration and we had to take care not to rack the wines too early. In the end we had some lovely black-fruited Carignan with ripe, concentrated tannins, superb Grenache with generosity and texture and some bright, aromatic Syrah.

The Soils: Dark brown and red coloured soils. The grapes for this wine come from vineyards planted on hard and soft limestone and alluvial soils. The texture is balanced and is light at the top, becoming increasingly heavy the deeper you go. The vertical clay migration reduces the carbon levels.

Appearance : Very deep and even red and garnet appearance with hints of deep purple.

Nose : Open and expressive with great complexity. There are ripe black fruits (blackcurrants, elderberries) alongside more spicy characteristics (pepper, herbs)

Palate : Very attractive in the mouth with firm yet silky tannins. Aromatic, spicy with a fabulously generous weight. The finish is long and delicate.

AT : 3.34g/l PH : 3.65 SR : 1.6g/l