

## **LAURENT MIQUEL**

## IGP PAYS D'OC "PÈRE ET FILS", SYRAH GRENACHE 2015



Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills.

Laurent, the latest generation, and his wife Neasa combine the force of the tradition with a quality improvement approach to create wines with a true Languedoc character.

To pay tribute to his ancestries, he named this range "Père et Fils" (Father and sons) and by looking at the label you'll see a vine with on its roots all the first name of each of Laurent's forebears.

All Laurent's wines have in common a great balance with a vibrant acidity and some pure and clean fruity flavors showing the essence of each grape.

Soil Type————————————————————————————————————
Clay and Limestone subsoil under a stony topsoil cover. Average yield: 55 hl/ha
Varietal
70 % Syrah – 30 % Grenache
VINIFICATION

Nighttime harvesting.

Destemming,

Long stainless still tank and temperature controlled fermentation,

Aged for 6 months in oak barrels (20% of the wine)

Fining. Light tangential filtration before bottling.

TASTING NOTES—		
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Typical Southern French blend with dominant spicy Syrah and juicy full Grenache. This wine offers a ripe nose of red fruits, with delicious mocha herbs and spices. The pallet is mellow with intense berry flavor and characteristic rosemary, thyme and floral notes. It's a real taste of the "Guarrigue" (A Local aromatic bush).



From the same line:

Père et Fils, Chardonnay Père et Fils, Chardonnay-Viognier Père et Fils, Cinsault-Syrah Rosé

**ALL WINES AVAILABLE IN STELVIN** 



