



LAURENT MIQUEL "NORD SUD" IGP PAYS D'OC 2019



Since 1791, eight generations of the Miquel family have worked the vines of their 200 acres estate high in the Languedoc hills. Laurent, the latest generation, and his wife Neasa, of Irish origin, perpetuate the tradition with a true respect of the Southern France identity.

Laurent admirable approach to wine, always make him favor balance over excessive fruit, his wines showing delicacy and a surprising Freshness. The use of oak is minimal or inexistent to always favor the bright expression of the varietal. Laurent is a farmer first and all the grapes that come in the making of his wine are estate grown with a strict sustainable approach. With Laurent nothing is made by mistake but is the result of hard work and consistent presence in the vineyard.

The "Nord Sud" cuvees are produced from selected blocks of mature, naturally low yielding vines at his family estate, in the south of France. Vines are planted in the optimum North-South orientation meaning that the grapes are exposed to the gentle warmth of the morning and evening

SOIL TYPE _____

Calcareous and clay soil, very stony topsoil.
Parcel selection, North – South orientation.

VARIETAL _____

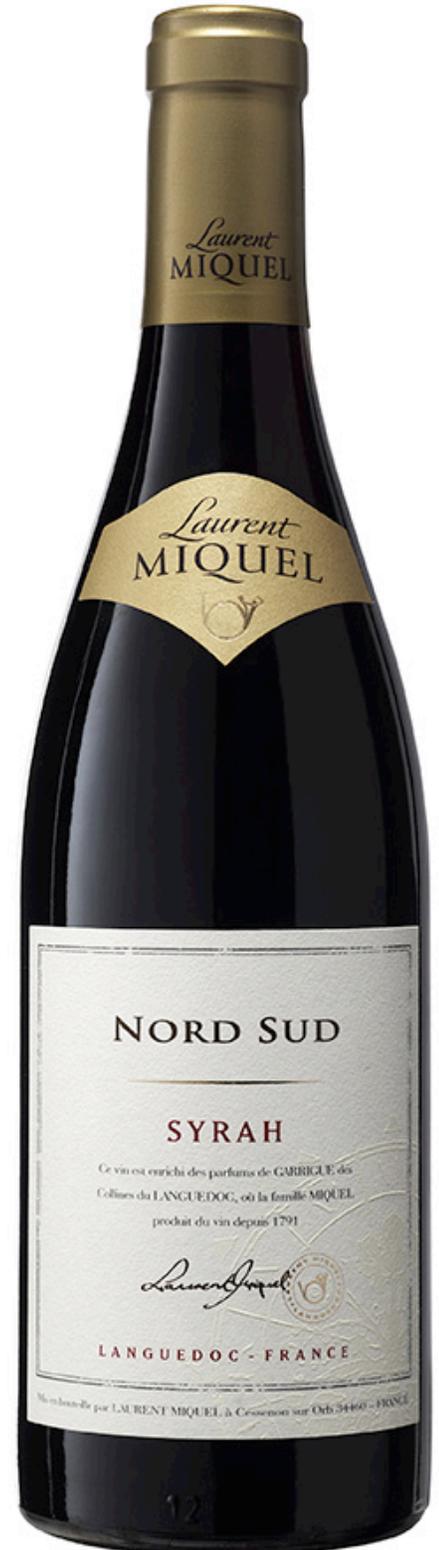
100 % Syrah. Average yield: 40 hl/ha

VINIFICATION _____

Single parcel selection. Destemming.
Night-time harvesting. Long stainless steel fermentation at 57-62°C
Ageing 12 month in French oak barrels for 45% of the wine. The rest mature in stainless steel vats.

TASTING NOTES _____

This Syrah is full bodied and distinctive with mature fruit and spice that is so characteristic of our Syrah. Complex layers of black cherry, pepper and spice pair with rounded tannins to make a very complete and satisfying wine.



From the same winery:
Nord-Sud, Viognier

