

FIANCEE 2022

Irresistible

This wine combines two seemingly opposite grapes: 100-year-old Grenache and young Syrah.

However, these two varieties complement one another beautifully: a graceful blend of power and finesse with fresh fruit aromas, flowers and spices.

BLEND

50% Grenache from the 100-year-old Terres Blanches plot on early-ripening slopes. Wine from these grapes has considerable finesse and silkiness.

50% Syrah from the Cabrieres plot, which gives fruit, power, color and cocoa aromas.

VITICULTURE

The viticulture is made with great respect of the vine in its environment.

Rigorous bud pruning.

We harvest the fruits by hand, and meticulously select our grapes.

WINE-MAKING & AGING

Gravity-flow underground winery for gentle handling.

Wine-making in tulip-shaped concrete tanks. Destemming of underripe stalks.

The wine stays on the skins for over 4 weeks. Gentle extractions.

Aging in foudre for 18 months.

This unique cuvee is produced in very limited quantities on certain vintages.

2022 Vintage : 3248 bottles

TASTING

"It's another dense, rich wine offering building tannins and structure as well as a beautiful nose of red and blue fruits supported by lots of peppery, meaty, spicy nuances. This rich, concentrated effort stays light and balanced, with good freshness and remarkable purity." *Jeb Dunnuck – November 2021 – 2019 vintage*

SERVICE

We recommend decanting the wine at least 30 minutes before serving.

Ideal temperature of service is between 16° to 18° C - 61° à 64° F.

THE LABEL

It was designed by Barcelona artist Carlos Pazos, who was awarded Spain's 2004 Plastic Arts Prize. He is a great lover of France, where he works a good part of the year. Carlos' drawing beautifully expresses the synergy of this unique blend from Domaine la Barroche.

