



MON ARC

IGP ATLANTIQUE

IN CONVERSION TO ORGANIC VITICULTURE



On a stunning clayey-limestone hillside toward the Garonne, we have planted 3 hectares of Syrah, grafted onto 101-14 rootstock. This exceptional terroir, perfectly suited to the variety, promises wines of unparalleled quality. Originating from the Rhône Valley, Syrah brings its rich, spicy profile to Bordeaux, where it harmonizes beautifully with the region's unique characteristics. Despite its reputation for thriving in warmer climates, Syrah adapts effortlessly to Bordeaux's temperate conditions, drawing strength from its diverse soils. The result is wines of bold elegance, deep color, and intricate flavors. The chameleon on the label, a symbol of adaptability, reflects Syrah's extraordinary ability to thrive and shine in this remarkable setting.



IGP : Vins de Pays de l'Atlantique

District : Paillet

Vineyard surface area : 5 hectares

Terroir : Clayey-limestone slope

Grape varieties : Syrah

Average vine age : 5 years

Viticulture : This cuvée comes from a plot located in an outstanding hillside typical of the Côtes de Bordeaux that enjoys a sunny exposition. The vine is mechanically weeded twice a year and cultivated without phytosanitary treatment. This experimental plot benefits from a particular attention throughout the season.



The wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.

Vinification : No crushing. 30% complete vinification in French oak barrels of 2 wine followed by malolactic fermentation in the same barrels. 70% without crushing too with vinification in concrete tanks.

Ageing : 30% during 6 months in French oak barrels and 70% during 6 months in stainless steel tank.

Tasting notes :

Vibrant ruby red in color with a brilliant clarity, this Syrah offers an aromatic profile of black olives and spices, underscored by a crunchy freshness. On the nose, notes of garrigue and red currant and peppery notes evoke the varietal typicity of the grape upon Bordeaux's limestone soils. The wine's elegant red fruit flavors are complemented by a subtle, lingering finish that highlights its balance and depth. The structure and minerality, a result of the sun-drenched terroir, make it a perfect match for grilled meats, roasted vegetables, or a hearty charcuterie platter. Serve between 16° and 17°C to fully appreciate its complexity.



VIGNOBLES GONFRIER
BORDEAUX