

PAUL PAIRET
Red wine**Appellation:** Vin de France - 2021**Blend:** Syrah (80 %) Viognier (20 %)**ABV:** 13,5 %**Soil/Vineyards:** Clay-limestone slopes, clay-loam soil
5000 vines per hectare. High trellising in Guyot and Royat pruning**Winemaking:** Mechanical harvesting at night to preserve the aromatic potential.
Cooling after soft destemming and crushing. Gentle pressing.
Temperature controlled fermentation.
Aged on fine lees and limited addition of sulphites.**Color:** Garnet color with bright glints.**Nose:** The nose develops aromas of liquorice and wild strawberries.**Palate:** The attack is rich and fruity, followed by a surprisingly fresh and juicy mid-palate. A nice balanced finish with roasted mocha notes enhanced by a refreshing acidity.**Préservation :** Up to 5 years**Food pairing:** This wine goes perfectly with Paul PAIRET's recipe, such as "A Chicken in the Jar". It goes very well with red meat, grilled or in sauce, a beef tartar or a cheese platter.**A wine collection created by Paul PAIRET – Cuvée Gourmet!**

Paul Pairet, a famous French Chef, three Michelin stars since 2017 is in charge of the UltraViolet restaurant located in Shanghai. He is also a member of the jury of the French show Top Chef. Originally from Perpignan, the Chef has selected exceptional vineyards in the South of France. The "Gourmet Paul Pairet" vintages are made from scrupulously selected grapes and are blended by the Chef. His know-how reveals in itself all the elegance and power of the Languedoc wines.