

JACQUES
BOYER
& FILS
VIGNERONS



VARIETAL COMPOSITION

Syrah 60%, Grenache Noir 40%

SOIL

Clay and limestone, Sub-soil: Stones and pebbles.

YIELD

45 hl per hectare.

AGE OF THE VINEYARD

20 years old

MODE OF CULTURE

Strict pruning, natural grass cover between rows.

HARVEST

Selection of best quality grapes.

WINEMAKING PROCESS

Long maceration (about 3 weeks). Each grape variety is fermented separately.

AGEING

9 months in vat.

DESCRIPTION

Sustained ruby red in color with purple reflects. Complex nose of black fruit, blackcurrant, cocoa and spice. Rich and full in the mouth with notes of bay leaf and black olive. Well balanced and fresh with a long fruity finish.

FOOD & WINE PAIRING

Serve at 17°C with all types of cuisine. Pairs perfectly with cold or hot appetizers, meat and poultry, fish with tomato-based sauces, and cheese. Drink within 3 – 5 years to best appreciate the fruity aromas.

RED

DOMAINE DE
COUSSAN

*This bold and daring red modernises
the estate's profile, gathering together all
of the generations.*

IGP CÔTES DE THONGUE