



COLLINES
RHODANIENNES SYRAH
'LES JARDINS DE
CHAVAGNAC' - ORGANIC



Rhône Valley, France

Thomas Farge

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Method & Production

Manual harvest of the organic, estate grown Syrah grapes. 20 days maceration. Fermentation in stainless steel using indigenous yeasts. Eight months maturation in tank before fining and light filtering.

Tasting Notes

On the nose, candied fruit follows through to spicy notes. The palate combines richness and vitality, very well balanced and pleasant tannins.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TF0724	Collines Rhodaniennes Syrah 'Les Jardins de Chavagnac' - Organic	Syrah	2024	13.0%	Cork	6x0.75lt	Yes	No	Yes	No