

Yves Cuilleron

Syrah Les Vignes d'à Côté 2025



RED STILL WINE



FRANCE



RHÔNE



SUITABLE
FOR VEGANS

TASTING NOTE

Warm, spicy Syrah from an admired Rhône winemaker, heady with blackcurrant and raspberry, blackberry and cherry, perfumed with the classic Syrah blend of pepper, leather and spice.

VITICULTURE

The vines come from Chavanay's granitic and alluvial soils, with grass cover used to prevent erosion. Sustainable vineyard practices include minimal treatments, no insecticides or pesticides, and organic fertiliser only. Yields are carefully controlled through leaf thinning and green harvesting, with a preference for manual work.

VINIFICATION

The grapes are hand-picked; then sorted and de-stemmed in the cellar. Fermented with native yeasts in open vats. Macerated for about 2 weeks. Spends 8 months in vats and barriques.

FOOD MATCHING

Food match: serve at 12-14°C, charcuterie or barbecued meats (e.g. beef skewers with green tapenade, chicken skewers with prunes).

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Syrah (100%)
CLOSURE	Diam
SKU CODE	B0176125
EXPRESSION	Red, Warm and Spicy
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.77
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	0.8g/l
SKU	B0176125