

Grapes

75% Syrah
25% Grenache

Region/Appellation

IGP Pays d'Oc

Alcohol by volume

13.5%

Residual Sugar

1 g/l

pH

3.7

Total Acidity

4.33 g/l

Drinking Window

2025 - 2025

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

31/03/2025

Syrah/Grenache 2022 6x75cl

Winemaker Notes

Nose: powerful, complex, dark, spicy, red berries, delicate floral touch. Palate: powerful, concentrated and structured attack with a tinge of silky tannins. Red fruit aromas.

Vineyard

In order to achieve a balanced and complex vintage, the vineyards we have selected are cultivated on clay and calcareous hillsides. This type of location provides a favourable sun exposure on the hillsides as well as sufficient water reserves in the limestone earth that the vineyards can reach its desired maturity. Furthermore, these vineyards are controlled using the Royat Cordon pruning technique, enabling to grow balanced grapes with a regular maturity. The rootstocks are adapted to the soils.

Winemaking

The crop macerates for ten days at a controlled temperature so that the tannins and the fresh fruit aromas penetrate the juices of the wine without compromising the balance we want to achieve. The pumping of the wine from the vat over the must for extraction is practised as delicately as possible. When we are satisfied with both balances, the grapes are pressed. As soon as the alcoholic fermentation has ended, the wines are racked many times and are left on their fine lees so as to reinforce their complexity which is much appreciated at M. CHAPOUTIER. The two grape varieties are therefore vinified separately. The complexity, the elegance and the gourmet touch of Marius rouge are then revealed by our wine blending know-how.

Vintage

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Pair with roasted vegetable tart, goat-cheese and thyme cake, tri-colour tomato tartare or beef carpaccio.

