

Fantasme 2017

**Designation:**

IGP St-Guilhem le Désert «city of Aniane»

Grape variety: Syrah

Soil: Yellow marls typical of Aniane, sedimentary deposit (Miocene) marine, clay-limestone with variable stoniness.

Age of vines: 20 years on average

Planting density: 5500 vines/ha

Production: 30 hl/ha

Harvest: Manual

Aging: 12 months in oak barrels

Oenologist: Natolie Laboratory, Stéphanie Prabonaud

Tasting comments: Beautiful complexity with scents of vanilla and toast with chocolate and candied notes. Palate offers good density with rich but coated tannins, length and elegance.



DOMAINE DE
LA GRANDE SIESTE
ANIANE

“On ne boit pas le vin, on le partage”

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