Forgeron Dubois

Syrah Rosé 2020

The Languedoc is the largest wine growing region in the world with vineyards sweeping inland from its gentle Mediterranean coast to the rugged Pyrenees mountains. This spectacular landscape is dotted with wine domains. It has 150 miles of coastline with large sandy beaches for summer time fun and where pink flamingos spend their winters. Artists have always flocked here; Picasso, Matisse, and Chagall all found inspiration in Collioure, one of the typical sleepy villages along the coast.

Forgeron Dubois, is a new venture by James Fleetwood, owner of British importer/distributor Delibo Wines, and Languedoc-based exporter Tim Smith. With balanced wines and reasonable alcohol levels in mind, they have combined with acclaimed Languedoc winemaker Floris Lemstra, owner of Château Canet in the Minervois, to source fruit from the cooler, western part of the region in order to produce wines that are at once food-friendly and easy to drink.

PRODUCTION AREA: Languedoc Roussillon, in the cool climate region near Carcassonne

GRAPE VARIETIES: 100% Syrah

QUALITY: IGP Oc

STYLE: Crisp, dry rosé

DESCRIPTION:

Colour: Light salmon pink

Nose: Alpine strawberries, redcurrants

Taste: Although pale in colour, the Syrah gives this rosé some weight in the mouth, and a little creaminess to back up the red fruit character. As is typical of Syrah, there is just a hint of ground white pepper on the finish to add gravitas to a delightfully juicy yet dry rosé.

VINIFICATION: Forgeron Dubois Syrah is harvested at night to avoid any heat damage to the grapes, which are immediately transferred to stainless steel vats of 100 to 200 hectolitres. The juice is allowed about 24 hours of contact with the skins to obtain sufficient colour before being 'bled' off into another vat, where vinification proceeds at around 18°C as for a white wine. Unlike many wines of this style, there is no residual sugar, and thus no need to strip the wine of much of its character by excessive filtration or heat treatment.

ANALYSIS: Alcohol: 12.5% by volume
Acidity:
Residual sugar: <1 g/l

AGEING CAPACITY: Best drunk within 18 months of bottling

SERVING: A rosé to enjoy with friends, above all outside! But the 'drink anytime' character does not detract from this wine's serious, dry side: well-chilled, it happily accompanies a wide range of salads, hors d'oeuvres, quiches, picnics.



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