

Faillenc Sainte Marie



Corbières Rouge Syrhconférence de Presse



At a Glance:

- **Appellation:** AOC Corbières
- **Encépagement:** Syrah (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 7 ha of vines in the foothills leading to Mont Alaric near the village of Douzens
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are head trained and c. 40 years old.
- **Average Yields:** 25-50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following partial destemming, wine ferments spontaneously in concrete vats.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 18 months in neutral, 500-l demi muids
- **Press Wine:** 100% press wine
- **Fining and Filtration:** Unfined, plate filtration
- **Sulfur:** Applied at harvest and at bottling, with c. 40 mg/l total

In The Glass:

A special cuvee of Corbières Rouge, the “Syrhconférence de Presse”, is a unique and profound wine. Its name is derived from a play on words that refers to its origin as a “press wine” exclusively from Syrah. Contrary to the traditional Corbières mentioned above, this wine is aged in small oak barrels (not new). The resulting wine is powerful and velvety at the same time. It is rare to find a press wine with this sort of finesse and complexity.