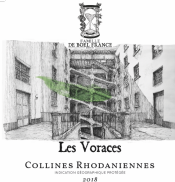


Famille De Boel France 'Les Voraces'

(Collines Rhodaniennes IGP)

100% Syrah



'Les Voraces' is a pure expression of Syrah from the northern Rhone in the Collines Rhodaniennes IGP, where only stainless steel is used for fermentation, and a short aging to give as much varietal characteristic as possible. This young vineyard is hand-harvested when the fruit has reached a perfect balance between pH and sugar development, and brought in for a natural fermentation. The De Boel family uses a gentle vertical press after fermentation and malolactic usually happens around February. By March or April the wine is bottled and sent to market to show its purest form, with notes of peppery spice, blackberry, boysenberry, and a touch of cured meat. On the palate the wine is fresh, but has deep complexity, showing dark berry fruit, spice, licorice, and great minerality.

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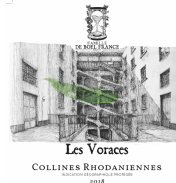
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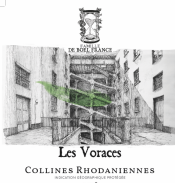
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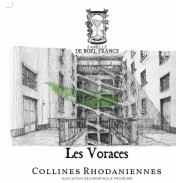
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