



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



RED ARDECHE IGP

A DEUX PAS

A Syrah elaborated in order to make a « wine for friends » which is located « à deux pas » (two steps away) from Saint-Joseph appellation.

Grape variety : 100 % Syrah

Soil : granitic

Vines : 35 years old, mechanized

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: 50hl/ha

Wine making and aging at Jean-François Jacouton winery

100% destemming. Vatting for 16 to 18 days with daily pumping over and treading.

Aging: half in oak barrel (3 to 6 wines) and half in wooden conical trunk, during 10 months. Bottling after cross-flow filtration.

Tasting

Beautiful ruby red color with purplish hints. The characteristic nose of a ripe Syrah, with black fruits and pepper.

The palate is rich and mouthwatering: a Syrah in delicacy with red fruits that keeps its promises.

Food and wine pairing

With friends, as a pre-dinner drink served with cold cuts. Then finish the bottle while enjoying a barbecue. In short: a friendly and easy-to-use Syrah.