



#### TASTING NOTES

Fullbodied with velvety tannins, this Syrah reveals aromas of blackcurrant and violet with notes of leather and licorice coming through.

## La Forge Estate Syrah

COUNTRY ABV  
France 14%

REGION VARIETALS  
Languedoc Syrah

APPELLATION  
IGP Pays d'Oc

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#### WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. The result is a collection of charming wines that burst forward with the warmth and stunning beauty of the region. La Forge Estate wines symbolize a harmonic fusion in the realm of winemaking—Old World wines with a New World attitude. They are made from carefully selected grapes from the Domaine's best contracted vineyards. The resulting wines are expressive, bright, and aromatic.

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#### CULTIVATION

Limestone with gravel and clay soils.

#### VINIFICATION

The fermentation takes place at 80°F maximum on the first day and the temperature is brought down to 75°F for the next four days. The maceration lasts for ten days in between 65°F and 73°F with daily pump overs. The wine is then very softly pressed with a pneumatic press and the first pressings are re-blended with the free run wine. 40% of the wine undergoes malolactic fermentation in 225 liter oak barrels.

#### AGING

The wine is aged in American Oak (20% new) for six months.