



DE BOISSEYT



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SYRAH

« Confluence »

2021



HISTORY

The De Boisseyt Domain was first mentioned in the 14th century nobility property register under the name of "Viniblio de Boissie". The official history of De Boisseyt as a "Domaine" begins in 1797, following the French Revolution, when many sharecroppers became land owners. From the middle of the 19th century until recently, the estate belonged to the Chol family and stayed within the same family for six generations. In 1988 Agnès and Didier Chol started to vinify the 11 hectares of vineyards situated in various appellations of the region. The wines include red and white Saint-Joseph, Condrieu, Côte-Rôtie and Côtes du Rhône.

Almost 30 years later, in September 2017, the Decelle family took over the estate which continues to flourish thanks to their passion. Today, Romain Decelle runs the estate.

GEOGRAPHY & TERROIR

It is at the confluence of the Rhône and the Loire, south of Chavanay, that the Syrah vines of Domaine De Boisseyt are planted.

The terroir is composed of highly decomposed granite with a thin layer of clay on the surface.

Grape variety : 100% Syrah

Age of the vines : 30 years old

Density : 7,000 vines per hectare

VINIFICATION & AGEING

The grapes are harvested when perfectly ripe. The fermentation takes place in 30 hl tanks with natural yeasts.

The vinification is specific to the nature of the plot in order to respect the grape and the terroir.

Every 2 days, a soft pumping and an overall gentle extraction, made more with infusion.

7 months of ageing in barrels of 2 wines.

TASTING

This wine expresses the typical characteristics of the Syrah grape variety: it reveals fragrances of red and dark berries both pure and intense with a mellow palate bringing an overall supple, mouth-watering texture.

FOOD PAIRING

This Syrah "Confluence" will match perfectly with red meats, stuffed or roasted duck.