



# VERTU VIN

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**Label:** Jeannine Boutin

**Appellation:** AOC Hermitage

**Name:** Arena Mica

**Vintage:** 2006

**Varietals:** Old Syrah (100%)

**Colour:** Red

**Volume by Alcohol:** 13.5 % vol.

**Soil:** Mixture of limestone and iron bearing clay soils covered in part with pudding stones and crystalline galets.

**Vinification:** Manually harvested with small baskets twice in order to have two different maturities including a late one. Vinified at the estate, our wines are then de-stemmed and put into tanks with light sulphur doses. Slow fermentations in vats for 5 to 8 weeks at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Maturing 12 months in 300L Tronçais oak barrels.

**Tasting notes:** Very deep in colour, savory rather than sweet and flirtatious, a magnificent Syrah. Dense and concentrated this deep and ruby purple wine has an abundant of multi layered flavours. Red fruits, chocolate and minerals followed by spices, roasted nuts and a leather finish.

**Food pairing:** A succulent accompaniment to beef Wellington, Grouse and all refined Gourmet meats.

**Serving Temperature:** To be served at room temperature.

**Bottle Life:** Great ageing potential can be kept up to 2030.

