

# Mazet de Nizas - Syrah/Cabernet

## 2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. According to the French regions, a strong frost at the beginning of April caused a consequent loss of production, fortunately the buds were less developed than in 2021 and the Languedoc was spared.

From May to October, drought and exceptional heat marked the vintage with three heat waves of over 40°C. The combination of these hazards resulted in a low harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes.



## APPELLATION

IGP Pays d'OC

## GRAPE VARIETIES

80% Syrah, 20% Cabernet Sauvignon

## WINEMAKING

Maceration on the skins for 25 days. Fermented in vat with regular pumping over. Following malolactic fermentation with regular stirring during a period of two months.



## TERROIR

Clay, Limestone.

## DENSITY

4444 vines/ha, trellised.

## AGE OF THE VINES

15 years.

## YIELD

50 hl/ha.

## FIRST VINTAGE

2018

## WINEMAKER'S NOTE

Rapidly accessible, the sensual, soft, round and velvety side of Syrah offers us an immediate pleasure in the mouth. Aromatically full, sapid and cheerful, it evokes a peppery and spicy side, for an obvious and voluptuous wine.

## FOOD PAIRING

Arrabiata pasta, veggie lasagna, smoked sausages with lentils.



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