



COQUET ROUGE SYRAH "CHEVAL"

Our Signature Red

Colour: rouge
Grape Varieties: 100% Syrah
Appellation: Vin de France
Format(s): 75 cL
Vintage: 2022
Production: 632 bottles
Organic conversion

TERROIR

Plot selection "Les Pierres Plates" (meaning flat stones). Flat stones on a former dried riverbed composed of **sand** with a chalky subsoil that preserves freshness well.

VITICULTURE

Soil work is carried out with **our draft horses**. **100% massal selection vine stocks**. A green cover crop is established every other row. The average age of the vines is 20 years. Our yield is 25 hl/ha, ensuring a good concentration of the berries.

HARVEST

Our harvest is **entirely handpicked** and collected in small crates to preserve the fruit's integrity. The harvest took place on August 20th.

VINIFICATION

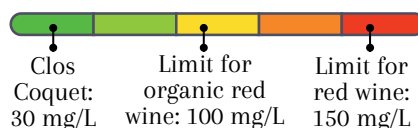
We destemmed the entire harvest and worked exclusively with **indigenous yeasts**. The wine was pressed in a **traditional 50-liter wooden press** and then vinified in **600-liter stoneware amphoras**. Traditional decuvage was performed using a small wooden press. The wine was aged in tanks to preserve the fruitiness. Bottling took place on February 17th, 2024.

TASTING

This wine exhibits great suppleness with lovely notes of licorice, plum, and blackcurrant. It fully expresses itself when served between **16 and 18°C**. With an estimated aging potential of 7 years, this wine promises to develop complex forest floor aromas over time.

ANALYSIS

Alcohol: 13°
Residual sugar: < 0,4 g/l
Volatile acidity: 0,59 g/L
Total SO₂: 30 mg/L



If you drink alcohol, drink sensibly

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