

## Servicing Star Markets Locally



# **Greg & Juju Marselan Syrah 2023**

## Pays d'Oc IGP

## Les Domaines Robert Vic, Languedoc-Roussillon, France

LCBO # 45458 | 13.5 % alc./vol. | \$19.95 | Release: 11-Oct-2025

The Marselan / Syrah - Greg & Juju presents itself in a deep, seductive red that immediately captivates the eyes. The combination of these two noble grape varieties unfolds an aromatic bouquet reminiscent of dark berries such as blackcurrants and blackberries. Underpinned by fine spice notes and a hint of pepper, the wine gains complexity and depth. On the palate, it delights with a harmonious balance between fruit and gentle tannins, providing a full-bodied yet elegant drinking experience.

### Terroir:

The Vic family has been showcasing Preignes le Vieux since 1905. The fifth generation is now tending vines on 270 Ha surrounding the château. The vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences: temperature variations are very pronounced with extremely hot days and very cool nights.







### Vinification:

The grapes are hand-harvested. The grapes are gently pressed, followed by a temperature controlled fermentation at ~25°C. The wine is matured (how much) in (French?) oak barrels.

Varieties: Marselan 55%, Syrah 45%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Its deep fruit aromas and gentle tannins make it an ideal companion for hearty meats, such as beef steaks or lamb dishes. It also fully unfolds its flavour profile with spicy dishes, such as braised beef goulash or oriental stews. Enjoy this delicious wine at a festive event or during a relaxed dinner with friends - it is sure to impress your guests!

Concours Général Agricole Paris'24

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