



# DOMAINE PEYTAVY

Le BARRY

AOP Languedoc Grès de Montpellier



*For six generations the Peytavy family has passionately cultivated their vines on the hillsides of Aumelas. Each generation brings its touch of modernization and signs the influence of its time while feeding on the advice of ancestors. Armed with this history, we strive to reveal the best of our terroir through our wines.*

*Biological conversion, reduced yields, organic manure, tillage, absence of insecticides are all essential factors to sublimate our old plots such as those of Barry to create these so unique cuvées. It was in 2015 that the last generation inherited the last family plots. From there was born an idea, a tribute to family history through the Domaine Peytavy.*

*These plots managed on the same cultural model (organic conversion) are then vinified in plots to create the Barry cuvées.*



**Grape Varieties** : Grenache (33%), Syrah (33%), Carignan (25%), Cinsault (9%)



**Vinification** : Full destemming. Separate vinification of grape varieties without adding SO<sub>2</sub>. Piloting of the maceration with pumping over and shedding. Punching of the cap on each tank.

Syrah in oak barrels and 2 thirds in tanks for 12 months, no filtration.



**Tasting** : Purple color with purple reflections.

A structured wine that offers a complex aromatic palette combining spices (cayenne black pepper), black berries (blueberries, blackberries) and notes of black truffle.

The structure is dominated by fine tannins which bring out all the intensity of the terroir (garrigue, thyme, rosemary) in the mouth for a fresh finish with menthol notes.



**Gourmet Alliance** : Tasting between 15 and 17 ° C.

Ideal on a rack of lamb with thyme, good grilled meat or spicy dishes.