



Crozes-Hermitage Caves du Tain “Exploration” sans sulfites

From Syrah experts Cave de Tain, whose zest for innovation has also made them experts in wines without added sulphites.

For Cave de Tain making a 'Sans Sulfites' Syrah isn't just an experiment or attempt to keep up with trends; it is the epitome of Tain's philosophy. Syrah, a variety in which Cave de Tain excel, is sourced from vineyards in the hills of the northern Rhône. All growers practice reasoned (or even organic) viticulture as part of the strict sustainable practices laid down by the Vignerons en Développement Durable (VDD), which Cave de Tain have followed since 2007. Vine health is paramount with practices such as 'epillonnage' (removing secondary shoots to aerate the grapes, increasing the vines resistance to humidity without the use of treatments) regularly monitored in each plot. All vineyards are within 15km of the cellar, meaning the grape harvest is delivered quickly and in prime condition, negating the need to add sulphur. In the winery (which benefitted from considerable investment in 2014) hygiene control measures are impeccable, another key factor in making a wine 'sans sulfites'.

Wild autumn fruit flavours and supple tannins with the edge and freshness of proper northern Rhône Syrah.

Perfect with grilled meats or a gamey terrine. Equally good with strong soft cheeses.

Producer: Caves du Tain

Winemaker: Sophie Obzinsky & Xavier Frouin

Country of Origin: France

Region of Origin: N Rhone

Grapes: 100% Syrah

ABV: 13.0%

Closure Type: cork

