

Domaine Jean-Michel Gerin "La Champine" (syrah) red 2025



Product price:

€84.00

Product features:

Area: NORTHERN RHONE

Winemaker: Jean-Michel Gérin

Vintage: 2025

Appellation: Vin de France (Rhône)

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

The "simple" syrah from Jean-Michel Gerin: enough to make many AOP cuvées green with envy!

Product description:

PRESENTATION OF DOMAINE J.M. GERIN
+ ALL ITS OTHER WINES IN STOCK

Commentary on this

Domaine Jean-Michel Gerin "La Champine" (Syrah) red 2025

Our commentary : Usually, we prefer to share objective reviews from recognized critics. However, since the **quality/price ratio** of this wine has **impressed** us, and there will be none left when the reviews are published, as every year, we allow ourselves to share our impressions, perfectly subjective and interested! *This is a very aromatic Syrah, with the characteristic violet nose of the grape variety. Côte-Rôtie lovers will adore this "lighter" version of their favorite AOP. You can feel (and we know, knowing the Gerin family!) that the grapes were harvested at the right moment, neither too early nor too late: perfectly ripe grapes that give this elegant fruity character. Careful aging, in barrels of several wines, brings a particular finesse, almost unexpected in a "small" cuvée. Admittedly, the length is not worthy of a Saint-Joseph, but frankly at this price, this Champine is impressive. Very pleasant right now, this Syrah by Gerin is perfect for summer barbecues, as well as for powerful and spicy winter dishes (and this for the next five years).*

Technical sheet written by the domaine:

SOIL TYPE : Micaschist and Granite

GRAPE VARIETY : 100% Syrah

SITUATION : Slopes and Upper slopes

YIELD : 45 Hl/Ha

AGE OF VINES : From young vines and vines over 20 years old

AGING : 70% in barrels and 30% in stainless steel tanks for 12 months.

TASTING : Wine ready to drink. Aromas of red fruits, soft tannins. Can be paired with charcuterie, braised meat.