

Dom. Mucyn 2016 'GamSy', Vin de Pays des Collines Rhodaniennes

WineWise Code	FMU-VDP16
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	12.45
Acidity	3.67
Residual Sugar	<2
Closure	Synthetic Cork
Annual cases produced	410
Varieties	60% Syrah, 40% Gamay
Maceration Notes	Total de-stemming 100%, No crushing Short cold maceration was applied before fermentation
Pumpover or Punchdown?	11 days of maceration with pumping over
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	11 days
Aging method	Stainless Steel 100%
Aging duration (months)	9 months
Filtered?	Yes
Fining agents	None
Yeast	Native
Lees Contact or Stirring	No
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Granite
Elevation (meters)	290
Vineyard Aspect	Southeast
Vine age (years)	25 years
Vine Yields hl/ha	50
Farming practices	Sustainable
Vine Training Notes	Sustainable growing methods vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.
Grape Picking	Hand-harvested

Notes from the producer:

Easy-to-drink and refreshing, Gamsy proudly displays its dense, crimson-flecked hue. Its intense nose offers up notes of tangy red fruit such as blackcurrants and redcurrants. It shows nice length on the palate with soft tannins and a lovely spicy finish. Best served between 14-16°C and enjoyed when young with a platter of charcuterie or light cheeses. It is also great for a barbecue.



WineWise Notes:

Renamed to better convey its constituent parts, it is hard to conceive of a more sheerly joyous and brilliant wine in this lighter vein. Masterfully combining the complementary virtues of perfumed syrah and snappy gamay, it slides down the throat with the ease of a serpent and then tempts you to commit non-stop sin. It is ironic that we, who love Syrah almost more than any other black grape, had never before imported a producer from the northern Rhône. In truth, it is only because we had never encountered one available to us who was special enough to warrant the move. All that changed due to our discovery of Hélène and Jean-Pierre Mucyn, a young couple introduced to us by Jean-Marc Espinasse of Rouge-Bleu. Established in Crozes and St. Joseph since 2001, they have quietly charted their own course and developed a European following for their stylish, unexaggerated wines. 2016 was especially successful here, perhaps because of rather than despite the chronicled climatic challenges. But prices had to rise because of the pitiful yields.