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

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  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 (meeters) 290 Vineyard Aspect Southeast	WineWise Code	FMU-VDP16
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Maceration Notes 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	Varieties	60% Syrah, 40% Gamay
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Fermentation vessel  Fermentation duration  Aging method  Aging duration (months)  Filtered?  Fining agents  None  Yeast  Lees Contact or Stirring  Malolactic  Yes  Added Sulfur  Soil Type(s)  Elevation (meters)  Stainless Steel  100%  Native  Nonths  Yes  None  Yes  Cranite  Elevation (meters)		, , ,
Fermentation duration  Aging method  Aging duration (months)  Filtered?  Fining agents  None  Yeast  Lees Contact or Stirring  Malolactic  Yes  Added Sulfur  Yes  Soil Type(s)  Elevation (meters)  Stainless Steel 100%  Nomoths  None  None  Yes  None  Yes  Stainless Steel 100%  Nomoths  None  Yes  Soil Type(s)  Granite  Elevation (meters)		•
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Aging duration (months)  Filtered?  Yes  Fining agents  None  Yeast  Native  Lees Contact or Stirring  Malolactic  Yes  Added Sulfur  Yes  Soil Type(s)  Elevation (meters)  9 months  9 months  9 months  Yes  Native  Granite	Fermentation duration	
Filtered? Yes  Fining agents None  Yeast Native  Lees Contact or Stirring No  Malolactic Yes  Added Sulfur Yes  Soil Type(s) Granite  Elevation (meters)  Yes		Stainless Steel 100%
Fining agents  Yeast  None  Yeast  Lees Contact or Stirring  No  Malolactic  Yes  Added Sulfur  Yes  Soil Type(s)  Elevation (meters)  Sone  Son	Aging duration (months)	9 months
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Lees Contact or Stirring No  Malolactic Yes  Added Sulfur Yes  Soil Type(s) Granite  Elevation (meters) 290	Fining agents	None
Malolactic Yes  Added Sulfur Yes  Soil Type(s) Granite  Elevation (meters) 290	Yeast	Native
Added Sulfur Yes Soil Type(s) Granite Elevation (meters) 290	Lees Contact or Stirring	No
Soil Type(s) Granite Elevation (meters) 290	Malolactic	Yes
Elevation (meters) 290	Added Sulfur	Yes
	Soil Type(s)	Granite
Vineyard Aspect Southeast	Elevation (meters)	290
	Vineyard Aspect	Southeast
Vine age (years) 25 years	Vine age (years)	25 years
Vine Yields hl/ha 50	Vine Yields hl/ha	50
Farming practices Sustainable	Farming practices	Sustainable
pole, operations of de-budding, thinning out the	Vine Training Notes	leaves, green harvest to obtain the best maturity and rationalised phytosanitory protection. Regularly
Grape Picking Hand-harvested	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 pirces had to rise because of the pitiful yields.