



BARGYLUS®

GRAND VIN DE SYRIE

The wine : Domaine de Bargylus, Syria
Region : Syria, Latakia
Owner : The Johnny R. Saadé Family
Soil : Limestone, Clay and Flintstone
Altitude : 900m
Vineyard Area : 12 hectares (planted)
Age of vines : From 10 to 14 years
Density : 6250 vines/ha
Yield : 30 hl/ha
Maturation : 14 months. 1/3 in new casks,
1/3 in 1 year old casks, 1/3 in 2 year old casks.
100% french oak.

The vineyard : Vines wire-trained, green-harvesting, no pesticides, no herbicides. Cereal crops planted between rows to improve aeration of the soil and feed the soil with organic matter. Harvest by hand, gathering grapes in small crates (10kg), with double sorting.

The wine : The style of Bargylus reds has evolved with the passing years. The first vintage, the 2006, was based on a blend of one-third Cabernet Sauvignon, one-third Syrah and one-third Merlot. The obvious success of the Syrah then basically changed the profile of the wine. The Bargylus 2012 is composed of two-thirds Syrah, and one-third as a combination of Cabernet Sauvignon and Merlot.

THE 2012 VINTAGE

A torrential winter saturated the groundwater table. Spring was dry and warm, but the vines tapped into the wet soil to foster a decent flowering of fruit. The summer season passed unscathed by heatwaves, consequently imparting beautiful aromatic freshness to the grapes. Thus, the 2012 Vintage reflected a fine harvest.

BARGYLUS RED 2012

The nose is elegant and fresh with aromas of black fruit and white pepper. Typical notes of earth & black truffle are always present. Palate shows mineral freshness, acidity and well-integrated tannins & the finish is long, mineral and spicy.

60% Syrah, 20% Cabernet Sauvignon, 20% Merlot
Alcohol: 14.6%

