



# LE VIEUX PIN

## Retouche 2021

Plum, Cassis, Sage, Restrained,  
Mineral, Dusty, Voluminous

Retouche pays homage to the historical practice of “Hermitaging” wines in Bordeaux during the 1800s. Winemakers in Bordeaux added Syrah (often from the famous vineyards in Hermitage) to their wines to add warmth, roundness, and comforting characteristics sometimes missing from the structured, powerful Bordeaux Blends in general.

It would be incorrect to simply call Retouche a Cab/Merlot/Syrah (CMS as they call it in parts of the New World). Not any Syrah would do. It had to be the right parcel added to our Bordeaux blend so it would sit invisibly behind the Cabernet/Merlot by filling in the gaps. Think of Syrah acting as invisible marionette strings to bring Cabernet to life. After all, it wasn't until the late 1900s that the world learned about this fraudulent practice in Bordeaux.

2021 Retouche packs a punch, both on the nose and the palate. On the nose, cigar box, grilled bell pepper, stewed plums, cassis and blackberry notes mingle with spicy and earthy undertones. On the palate, there is a richness on the entry that continues to build to a full mid-palate and eventually a minute-long finish. There is a very subtle grilled herb and cigar smoke-like note due to the distant wildfires in the area. With further ageing all these notes will be even better integrated and will reward the patience of cellaring for years to come.

### RECOMMENDED FOOD PAIRING

The complexity & balance of this wine can be complemented with the south-western French style of cooking with a hint of spicy flavors of the Pyrenees  
**Meat-Based:** Braised rabbit & prune, chicken ballotine, and flavors of Périgord black truffles are all lovely matches.

**Plant-Based:** Mushroom & spinach quiche or stuffed peppers with mildly spiced lentils and potatoes are delicious too.

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| CÉPAGE:        | 51% Merlot, 28% Cabernet Franc and 21% Syrah       |
| REGION:        | Black Sage Bench and Osoyoos Lake district         |
| VINEYARD:      | La Feuille d'Or, Staggs                            |
| SOIL TYPE:     | Varied   |
| AGE OF VINES:  | 13 to 36. Mostly in their early 20s                |
| YIELD:         | Average of 3.4 tons/acre                           |
| PRODUCTION:    | 400 cases  |
| ALCOHOL:       | 14%  |
| CLARIFICATION: | Unfined, lightly coarse filtered                   |
| AGING:         | 15 months in refill and neutral French oak barrels |



### LE VIEUX PIN WINERY

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