

ARTéSY

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TERROIR EXPERIENCES



# ARTéSY

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...is the expression of different terroir through a unique grape varietal, Syrah. Our job consists of travelling through the Grand Cru wine regions of the world, looking for the best Syrah vineyards which meet our criteria.

Once we have selected the vineyard, we purchase the fruit from the wine grower. Then ARTéSY does the winemaking in the grower's cellar but with our own tanks and barrels.

The winemaking style is consistent from one wine to the next.

Each cuvee is handcrafted in the most artisanal way.

Because of the attention to detail, craftsmanship and love that we put into each ARTéSY wine, only a very limited number of bottles are available each year. In the end, the only difference between our wines is the unique terroir from where they came.





## TERROIR OF SYRAH

Each cuvee is the expression of one single vineyard chosen for its micro-climate, soil and sun exposure.







## EXCEPTIONAL FRUIT

The grapes are organically farmed.  
They are hand harvested and carefully  
sorted grape by grape.





## TRADITIONAL OLD STYLE WINEMAKING

The winemaking features the use of partial whole clusters and a natural indigenous fermentation without adding any additional yeast.

All ARTéSY wines are produced using manual push downs, and long maceration times. All transfers are done by gravity (no pumps) and the minimum use of sulfur dioxide.



## LONG AGING TIME

All ARTÉSY wines are produced with long aging times to transform the grapes into beautiful handcrafted wine.

After pressing the wine, it is put directly into neutral French oak barrels to let the terroir speak for itself.









## AN ARTISANAL BOTTLING

ARTÉSY uses no fining, or filtration.

We use state-of-the art 100 % natural cork to ensure high quality and traditional aging.



ARTÉSY  
HÉACLES 2009  
N° 0175

ARTÉSY  
HÉACLES 2009  
N° 0161

ARTÉSY  
HÉACLES 2009  
N° 0162

ARTÉSY  
HÉACLES 2009  
N° 0171





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*Alexandre Tanguy and Robert Blasier both graduated from the OIV Master of Wine Management.*

*After a worldwide wine tour, they decided to create ARTéSY Wines, in order to share the amazing varietal Syrah with family and friends. Several wine growers and winemakers have acknowledged their project, allowing ARTéSY to use some of their best fruit and the use of their cellar to make ARTéSY wine according to a traditional and artisanal style. ARTéSY produces Syrah from Languedoc, Roussillon, North Rhone in France, Priorat Spain, South Africa, Australia, and the West Coast of the USA... A unique range of ultra premium Syrah.*

**[www.artesywines.com](http://www.artesywines.com)**

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*Artisans des Terroirs de Syrah.*

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