



Crozes Hermitage Rouge

Geology of the soil

Famous plots of land in the Hermitage appellation: Beaumes, Méal, Bessards and Hermite, with calcareous clay and sandy-gravel soils.

Grape varieties

100% Syrah.

Average age of vines

Around 30 years old.

Vinification

Hand-picked and sorted grapes, followed by regular punching down and temperature-controlled fermentation in closed stainless steel vats for almost 3 weeks.

Ageing

The wine is aged for around 36 months in oak barrels, 50% of which are new.

Tasting

Visual : Very deep ruby red colour with purplish tints.

Olfactory : Spices, red berries and delicate wood aromas.

Taste : Tannic and massive wine. Aromas of blackcurrant buds and vanilla. The finish is liquorice and spice.

Overall: This wine is an example of a racy wine that knows how to remain seductive. It is an excellent wine for laying down.

Serving temperature

16°C to 18°C

Ageing potential

Approximately 10 years.

Food and wine pairing

Goes very well with lamb, red meat and cheese in general.