

# Le Rouvre 2022

On the Chassis terraces, the former Rhône river bed has deposited a layer of river pebbles, marking the identity of the terroir and emblematic of the Crozes-Hermitage appellation. My Syrah have been growing here happily for over 50 years. For Le Rouvre, I select plots where the grapes produce deep, perfectly velvety tannins, for a wine with a marked identity and optimal ageing qualities



## VINIFICATION

For vinification, grapes are 100% destemmed, no yeasting. The maceration phase lasts 4 weeks. Pumping over is preferred to cap punching, as it is a gentler extraction method. Vinification temperature never goes above 28°C. After devatting, wine is barrelled immediately in demi-muids, where malolactic fermentation takes place. The barrels are mainly one or two wines old. Wine is racked after 12 months, before spending 3 months in a vat prior to bottling.

## TASTING

**Colour:** this wine has a garnet-red color with ruby highlights of great intensity and brilliance. Its substance is defined by rapid and numerous tears.

**Nose:** an open, aromatic, rich nose of fresh blackcurrant, a hint of pepper and some licorice. There's a sensation of freshness defined by a touch of menthol.

**Palate:** A fresh entry. The mid-palate development is generous and structured, built on dense, velvety tannins. Aromas of ripe black fruit, spices and a few floral notes give this wine a beautiful radiance. The finish is marked by a touch of freshness and lovely length. Full-bodied, fleshy and voluminous.

## PAIRING

This complex, concentrated wine could accompany : Grilled entrecôte steak with Sarlat-style potatoes and a red wine reduction. A duck ballotine stuffed with foie gras, a few leeks braised in jus. An old Comté or Mimolette cheese. Chocolate coulant with blackberry sorbet and black cherry coulis.

## MATURING

This wine can be enjoyed now. With its freshness, structure and tannins, it can also be kept for up to ten years.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.