

# Le Rouvre 2023

Le Rouvre is a 2-hectare plot in the village of Pont de L'Isère, known as "Les Pautus". This parcel is atypical and rare: old Syrah vines over 60 years old, massal selections, low yields, rolled pebbles soils. The vines have been grown organically for decades.

## VINIFICATION

Vinification is natural and input-free. The grapes are destemmed, then only pumped over, which is a gentler way of extracting. Temperatures are also measured at 20-28°C maximum. Maceration lasts 4 weeks.

The wines are transferred to demi-muid (600L) for malolactic fermentation. The wines then mature for a year in demi-muids, before resting for 6 months in vats before bottling.

## TASTING NOTES

**Appearance:** This wine has a ruby robe with violet reflections, of beautiful intensity. Bright and clear, it reveals a powerful coloring matter. The tears are thick, slow, and sparse, indicating good concentration.

**Nose:** A clean and intense nose, offering gunflint and smoky notes. Upon aeration, aromas become more defined, revealing black fruits such as blueberry and blackcurrant, accompanied by a Mediterranean character highlighted by black olive.

**Palate:** The attack is lively and energetic. The mid-palate is structured, ample, and generous. The tannins are velvety and silky, bringing roundness to the whole. The aromatic profile echoes the nose, dominated by black fruits. The finish is fresh, caressing, and long, with beautiful aromatic persistence.

## FOOD & WINE PAIRINGS

This distinguished and elegant Crozes-Hermitage pairs perfectly with:

- Hand-cut beef tartare with capers, shallots, pine nuts, and Parmesan shavings.
- Grilled beef tenderloin, sautéed porcini mushrooms, and fine purple potato purée.
- Roasted squab, lightly cocoa-infused jus, and truffled salsify casserole.
- Farmhouse Saint-Nectaire cheese, chestnut bread, and crushed hazelnuts.

## AGING POTENTIAL

This wine can be enjoyed now. It can also age for over 5 years, developing complex secondary notes and even silkier tannins. Decanting will allow it to fully express itself.



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