

CROZES HERMITAGE - 2022

RED

This wine is the backbone of the Estate, and is built around the three main identities of the Crozes-Hermitage appellation: La Roche de Glun, Mercurol and Pont de l'Isère. From this spectrum of plots of Syrah, the wine reflects the identity of the vintage, in the true spirit of the Crozes-Hermitage appellation: fruit, brilliance, elegance... what else!



VINIFICATION

Vinification is natural and input-free. The grapes are destemmed, we only do pumped-over, which is a gentle extraction. Temperatures are also measured at 20-28°C maximum. Maceration lasts 3 to 4 weeks to obtain silky tannins. The wines then mature for 10 months in stainless steel tanks before bottling.

DÉGUSTATION

Colour: bright, limpid and brilliant. It is a deep garnet-red with violet highlights, which characterize its youth.

Nose: the nose is clean and expressive. It reveals black fruit aromas of blackcurrant and blackberry. This is followed by sweet spicy notes such as black pepper. Elegance, freshness and fruit.

Palate: a fresh entry with a lovely silky texture. The aromas of black fruits and spices are followed by a long finish. Delicate, velvety tannins. The finish is marked by a seductive roundness.

PAIRING

Roasted veal filet mignon, a few porcini mushrooms and a sweet potato crumble,
Seared beef flank steak, shallot butter and pomme Pont-Neuf.
Creamy Brillat Savarin or old mimolette.

MATURING

This wine can now be drunk.

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