

CROZES HERMITAGE - 2023

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!



WINEMAKING

Leaf-stripping around bunches for optimal exposure to sunshine, before late, manual harvesting.

No industrial yeast used during vinification and the berries are destemmed. Fermentation temperatures are increased progressively from 20° to 30°, for optimal extraction, and are then maintained at this level. On average, the vatting period lasts for three weeks with twice-daily pumping over, where we seek to cover the whole marc cap. Wine is matured in vats in order to maintain fruitiness and prevent the influence of wood.

TASTING

Colour : This wine has a delicate ruby/purple color. The texture is fine and the tears appear with subtlety.

Nose : The nose is open with great character. It is clean, fresh, fruity and aromatic; juicy cherry, blackberry, a touch of black pepper and some menthol notes. rich, around fresh blackcurrant, a hint of pepper and some licorice notes.

Palate: The palate is greedy, fresh and full-bodied. The fruit appears right away, with fresh blackberry and spicy notes. The tannins are numerous and delicate. They give this wine a dense, deep, ripe character. The finish is long and well-balanced, marked by fruit and finesse.

PAIRING

The flesh of this wine calls for cuisine of taste and character; veal liver, well-seared and deglazed with a dash of raspberry vinegar, or a fine kidney apple.

The fiber and juiciness of a nice slice of flank steak or onglet of beef will also echo its tannins.

Tuna, prepared as tataki or even as sashimi, may also suit it; in this case, don't hesitate to serve it a few degrees lower (14-16°).

MATURING

Drink now (decant) or within 10/15 years.

Merci à Christophe SANTOS, professeur de sommellerie au Lycée Hôtelier de l'Hermitage ainsi qu'à ses élèves.