



## Crozes-Hermitage *Cuvée de Jeune Vigne Red*

Manually harvested. Traditional wine producing methods include: destemmed grapes, fermentation for 3 weeks in temperature controlled vats, and an aging period of 8 months in cement tanks.

Varietal	Syrah 100%
Soils	Alluvions fluvioglacial
Robe	Bright color with hues of violet
Nose	Very expressive nose dominated by ripe fruit, good complexity and very pleasant
Palate	Palate is straight forward and supple. The tannins are present, smooth and soft.
Serve	T° 16-18°C
Potential aging	Simply delicious when young
Yields	42 hl/ha - 16 ha total (3 ha for this wine)
Alcohol	12.5°

Perfect with beef ribs, grilled meats and cheese.