



Crozes-Hermitage Red *Cuvée Gaby*

It is manually harvested with destemmed grapes and fermented for about 2 to 3 weeks in temperature controlled vats, then aged 12 months in oak barrels of 600 litres (demi-muids).

Varietal	Syrah 100% Average age of 60 years
Soils	Alluvions fluvioglacial
Robe	Deep black color
Nose	Smokey with a touch of vanilla, loaded with black current and spices
Palate	Palate is full, dense with present tannins and with a long and beautiful final.
Serve	T° 16-18°C
Potential aging	2 to 8 years
Yields	38 hl/ha - 16 ha total (3 ha for this wine)
Alcohol	12,5°

Excellent with grilled red meats, squab and cheese.