



## Crozes-Hermitage Red

Manually harvested with destemmed grapes and fermented for about 2 to 3 weeks in temperature controlled vats, with an ageing period of 12 months, 65% in oak barrels and 35% in concrete tanks.

Varietal	Syrah 100% Average age of 35 years
Soils	Alluvions fluvioglacial
Robe	Bright color with hues of violet
Nose	Very expressive nose dominated by ripe black fruit, with a hint of spice and tobacco
Palate	Palate is straight forward and supple. The tannins are present and important with a minty final
Serve	T° 16-18°C
Potential aging	2 to 10 years
Yields	38 hl/ha - 16 ha total (3 ha for this wine)
Alcohol	12,5°

Perfect with beef ribs, grilled meats and cheese.