

The Crozes-Hermitage appellation: With almost 1,650 hectares, the Crozes-Hermitage appellation is the largest of the Northern Rhône valley, on the left bank of the Rhône river. The soils in the north part of the appellation are made of granite slopes, while those in the south are made of fluvio-glacial alluvium and rolled pebbles.

AOC created in 1937 | Extension in 1952 | 90% red wines | 10% white wines | 1,800 hectares of vines | 11 towns | 75 918 hl / year | Average yield 43 hl / hectare | 20% of production exported | Dry wines



Grape varieties: Syrah 100%



Terroir: Our vines are located essentially in the villages of Gervans, Mercurol, Larnage and Crozes-Hermitage. Clayey-silty and sandy-gravelly soils.



Average age of vines 35 years.

Winemaking method: Alcoholic fermentation in stainless steel vats at high temperatures. 3 weeks maceration in vats.



Ageing: 24 months of oak ageing.

Yearly production: 450 000 bottles.

Tasting notes:

Eye: Dark and deep colour.

Nose: Red fruits, cherry and strawberry with delicate oak aromas.

Palate: A structured tannic wine. Aromas of blackcurrant and vanilla.

Overall: Remarkable freshness with notable and refined tannins due to long oak ageing.



Drinking window/ageing potential: ready to drink and up to 8 years.

Service temperature: 16°C - 18°C

Food pairings: Cold cuts, beef carpaccio, flank steak with shallot or roasted pheasant with a Médocaine sauce.