

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 varietal: Syrah 100%.

Terroir: The vines are on hillsides, and mainly come from the villages of Gervans, Mercuriol, Larnage and Crozes-Hermitage. Clayey-silty and sandy-gravelly soils.



Average age of vines: 35 years.

Winemaking method: Long and traditional maceration (3 weeks). Fermentation with indigenous yeast. Controlled temperature of the maceration at 30°C. 100% malolactic fermentation.



Ageing: Aged on lees for 3 months in tanks, then at least for another 12 months in "foudres" (large barrels).

Yearly production: 52 500 bottles.

Tasting notes:

Eye: Not deep red with some black highlights

Nose: Blackcurrant, violet, pepper and smoky, vegetable touch.

Palate: Smooth and fresh, black fruits, minerality. Long fruit-driven persistence.

Overall: Modern style, with a great length in the mouth.



Drinking window: Up to 8 years.

Service temperature: 18°C

Food pairings: cold cuts, red meats, especially game, and cheese.

