

REGION - Crozes-Hermitage, Rhône

APPELLATION - Crozes-Hermitage Rouge

VARIETAL(S) - 100% Syrah

VINEYARD SIZE - 4 hectares (planted in 1996)

SOIL - rounded stones (diluvium alpin)

ANNUAL PRODUCTION - 1,000 cases

CELLARING POTENTIAL - 4 to 5 years

VINIFICATION

Manual harvest followed by triage on optic sorting table to remove any unwanted grapes. Fermentation lasts from 2 to 3 weeks with punchdowns being conducted only in the first three days and pumpovers afterwards in order to preserve the purity of fruit. Once fermentation is completed, the wine is racked off into stainless steel tanks where it is aged for 9 months before being bottled.

TASTING NOTES

NOSE - Beef jerky, stewed black fruits, cherry, blackberry, hints of smoke, fire and graphite.

PALATE - Medium-plus body; medium-plus acidity; and low tannins. Jammy explosion on the attack with meaty hints on the finish. Very plush and fruit-forward.

