

Le Rouvre 2019

On the Chassis terraces, the former Rhône river bed has deposited a layer of river pebbles, marking the identity of the terroir and emblematic of the Crozes-Hermitage appellation. My Syrah have been growing here happily for over 50 years. For Le Rouvre, I select plots where the grapes produce deep, perfectly velvety tannins, for a wine with a marked identity and optimal ageing qualities



VINIFICATION

For vinification, grapes are 100% destemmed, no yeasting. The maceration phase lasts 4 weeks. Pumping over is preferred to cap punching, as it is a gentler extraction method. Vinification temperature never goes above 28°C.

After devatting, wine is barrelled immediately in demi-muids, where malolactic fermentation takes place. The barrels are mainly one or two wines old.

Wine is racked after 12 months, before spending 3 months in a vat prior to bottling.

TASTING

Colour: ruby red colour with a violet hue.

Nose: an elegant, fine and very expressive nose. Notes of black-currant, liquorice and a hint of pepper.

Palate: wine marked by a fine structure. The tannins elegantly highlight rich, concentrated matter of great finesse. The wine is truly harmonious, revealing great balance and a very long finish.

PAIRING

Charolais beef with red wine reduction served with marrow bone, roast spare ribs with Espelette chili pepper served with oyster mushrooms, Isigny Camembert cheese.

MATURING

A wine which calls for patience, and which should be enjoyed, for expression of its full potential, at between 5 and 10 years of age.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.