

# CROZES HERMITAGE - 2022

## ROUGE

This wine is the backbone of the Estate, and is built around the three main identities of the Crozes-Hermitage appellation: La Roche de Glun, Mercurol and Pont de l'Isère. From this spectrum of plots of Syrah, the wine reflects the identity of the vintage, in the true spirit of the Crozes-Hermitage appellation: fruit, brilliance, elegance... what else!

### VINIFICATION

Leaf-stripping around bunches for optimal exposure to sunshine, before late, manual harvesting.

No industrial yeast used during vinification and the berries are destemmed. Fermentation temperatures are increased progressively from 20° to 30°, for optimal extraction, and are then maintained at this level. On average, the vatting period lasts for three weeks with twice-daily pumping over, where we seek to cover the whole marc cap. Wine is matured in vats in order to maintain fruitiness and prevent the influence of wood.

### DÉGUSTATION

**Colour:** deep purple colour with a purple hue.

**Nose:** an expressive nose marked by black fruit, such as blackcurrant or cassis. A hint of mint may be observed when the wine is left to breathe.

**Palate:** the palate is rich and generous. Aromas of black fruit develop with intensity. Velvety tannins give this wine delicious fullness, with a hint of freshness on the finish.

### PAIRING

Young pan-roasted pigeon served with buttered Savoy cabbage, pan-fried rump steak with mashed potato, shavings of mature Mimolette cheese.

### MATURING

May be enjoyed as of now, but we advise leaving it to cellar mature for 5 to 10 years.



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