

CROZES HERMITAGE - 2023

RED

This cuvée is the result of the estate's parcels blend in the villages of La Roche de Glun, Mercurol and Pont de l'Isère. From this palette of Syrah terroirs, the wine designed is a marker of the vintage in the spirit of the appellation: fruit, brightness, elegance...



WINEMAKING

Vinification is natural and input-free. The grapes are destemmed, we only do pumped-over, which is a gentler way of extraction. Temperatures are also measured at 20-28°C maximum. Maceration lasts 3 to 4 weeks to obtain silky tannins. The wines then mature for 10 months in stainless steel tanks before bottling.

DEGUSTATION

Colour: This wine has a delicate ruby/purple color. The texture is fine and the tears appear with subtlety.

Nose: The nose is open with great character. It is clean, fresh, fruity and aromatic; juicy cherry, blackberry, a touch of black pepper and some menthol notes. rich, around fresh blackcurrant, a hint of pepper and some licorice notes.

Palate: The palate is greedy, fresh and full-bodied. The fruit appears right away, with fresh blackberry and spicy notes. The tannins are numerous and delicate. They give this wine a dense, deep, ripe character. The finish is long and well-balanced, marked by fruit and finesse.

PAIRING

The flesh of this wine calls for cuisine of taste and character; veal liver, well-seared and deglazed with a dash of raspberry vinegar, or a fine kidney apple. The fiber and juiciness of a nice slice of flank steak or onglet of beef will also echo its tannins. Tuna, prepared as tataki or even as sashimi, may also suit it; in this case, don't hesitate to serve it a few degrees lower (14-16°).

AGEING

Drink now (decant) or within 10/15 years. for 5 to 10 years.

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