



Crozes-Hermitage

2011

"Clear and glossy dark purple colour. The nose includes aromas of red and black fruit, with mineral notes and hints of sweet pastries. A well-structured gourmet wine with a delicate and fresh finish (Feb. 2014)."



Vintage

The early growth of plants due to the mild winter and warm spring dwindled during June, owing to cool and wet conditions. The high temperatures in August and September then enabled the grapes to mature satisfactorily. Grapes were healthy and of good quality.

Grape varieties

100% Syrah

Terroir

Plots selected on the two terroirs of the AOP:

- granitic soils on the communes of Gervans to the north give the wine its mineral quality.
 - clay soils covered with small pebbles on the commune de Mercuriol to the south give the wine its structure and fruitiness
- The vines face south/southwest, at an altitude of 100 to 200 m.

Winemaking

De-stemming and pressing. 20-day maceration at controlled temperature with punch-downs, rack & return and pump-overs. Part of the wine undergoes malolactic fermentation in 275-litre Laurus oak barrels (new and 2 wines). 12 months élevage.

Production: 7,500 bottles

Bottled on: 27/03/2013

Food & wine pairings

- Scrambled eggs with cep mushrooms
- Pheasant à la forestière
- Saddle of rabbit with truffles

Service

Best served at 14-16°C - Ideal when opened 4 hours ahead

Optimum maturity: 2013-2019

AWARDS

89 pts Wine Spectator

88 pts Wine Advocate