



Crozes-Hermitage

2013

"Purple and dense robe. Intense nose with black olive notes and a touch of vanilla. Good tension on the palate with a nicely balanced structure. Tannins will refine over the time. (Oct. 2015)"



Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Harvest began exceptionally late on the 25th of September.

Grape varieties

100% Syrah

Terroir

Plots were selected on the two main terroirs of the AOP:
- to the North, in the village of Gervans, granitic soils (150m of altitude - West exposure) give the wine its mineral quality.
- to the South, in the village de Mercurol, clay soils covered with small pebbles (100m of altitude - South/Southwest exposure) give the wine its structure and fruitiness.

Winemaking

De-stemming and crushing. 3-weeks maceration at controlled temperature (28°C) with punch-downs, rack & return and pump-overs. Malolactic fermentation in 275-litre Laurus oak barrels (new and 2 year-old barrels). 17 months élevage.
Production: 6,950 bottles
Bottled on: 3rd June 2015

Agreements & Services

Venison with juniper berries
Duck breast with cranberry sauce.
Best served at 14-16°C - Ideal when opened 4 hours beforehand.
Optimum maturity: 2016-2020