



## Crozes-Hermitage

2015

"« Smoky, toasty and cedary, the 2015 Crozes Hermitage Laurus adds notes of vanilla and cherries. This is full-bodied and rich, in the style of the vintage, with ripe, velvety tannins and a long-lasting finish. » Joe Czerwinski – 29th Dec 2017"



### Vintage

After a very warm summer period, welcome rains arrived mid-August, followed again by glorious sunny weather. A beneficial wind then helped to accelerate the ripening process. This allowed the grapes to be harvested under ideal conditions, with perfectly ripe healthy fruit. Thanks to this, 2015 is one of the greatest vintages of the last ten years.

### 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 on ancient alluvial terraces of the Rhône river (100m of altitude – South/Southwest exposure) give the wine its structure and fruitiness.

### Winemaking

De-stemmed grapes. Each parcel is vinified separately. Malolactic fermentation and maturation on lees in 275-liter Laurus new oak barrels during 15 months.  
Production: 6 683 bottles, 569 magnums and 38 jéroboams  
Bottled on: 19th May 2017

### Food & wine pairings

Rabbit with morels – Seven-hour cooked lamb – Roquefort cheese endive salad

### Service

Serve at 14-16°C – Ideal when opened 4 hours beforehand.  
Optimum maturity: 2017 – 2023

### AWARDS

**90 pts** Wine Advocate  
**\*\*\*\*** John Livingstone Learmonth  
**16,5/20** Bettane & Desseauve