



Crozes-Hermitage

2017

"Crimson colour with bright purple reflects. The nose develops liquorice and violet notes. Silky and full-bodied with a well-structured, spicy finish."



Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

100% Syrah

Terroir

Plots were selected on the two main terroirs of the [AOP](#):

- Mercuriol in the south, with its ancient alluvial terraces of the Rhône River providing structure and fruit (100m of altitude - South/Southwest exposure)
- "Les Baties" vineyard, at 200m in alt, farther North. Here the soil are granite based with sand mixed with kaolin, contributing with freshness and minerality.

Winemaking

Harvest started on September 29 th 2017. Each parcel is vinified separately. Malolactic fermentation and maturation on lees in 275-liter Laurus new oak barrels during 15 months.

8 400 bottles produced.

Bottled on May 15th 2019.

Vegan Friendly.

Agreements & Services

Duck breast with figs

Breasted veal shank

Cheese

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

Optimum maturity: 2019 - 2029

AWARDS

92 pts Jeb Dunnuck

91 pts Wine Enthusiast