



Crozes-Hermitage

2019

"the 2019 Crozes-Hermitage Laurus gives up lots of dark fruits as well as notes of spice, violets, and underbrush. I love its purity of fruit, it's medium to full-bodied, and has outstanding length." Jeb Dunnuck, November 19th 2020"



Vintage

In the Northern Rhone Valley, the vintage is of exceptionally high quality, showing both richness and freshness. Following a rather warm start to the spring, temperatures dropped and remained below seasonal averages until the beginning of summer. The vines then faced high temperatures in July and August. Thankfully, rain arrived at the beginning of the harvest, ensuring both quantity and quality for all of our appellations.

Grape varieties

100% Syrah

Terroir

Plots were selected on the two main terroirs of the Crozes Hermitage [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 soils are granite based with sand mixed with kaolin, contributing freshness and minerality.

Winemaking

Harvest started on September 17th 2019. Each parcel is vinified separately. Malolactic fermentation and maturation on lees in new 275-liter Laurus French oak barrels during 15 months.

Bottled on June 2nd 2021.

6387 bottles, 198 magnums and 10 jeroboams produced.

ABV: 14%. Vegan Friendly

Food & wine pairings

Cream of chestnut soup
Lamb chops with rosemary

Service

Best served at 14-16°C - Ideal when opened 4 hours beforehand.
Optimum maturity: 2023 - 2030

AWARDS

90-92 pts Jeb Dunnuck