



## Crozes-Hermitage Saint Pierre

2017

"Crimson colour with a bright purple hue. The nose develops notes of liquorice and violets. The palate is lively yet smooth, with deep black fruit flavours and spicy finish."



### AWARDS

89 pts Jeb Dunnock

### 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

This Crozes Hermitage is made from Syrah grapes grown on granite slopes, pebble stones and terraces on the left bank of the Rhône River.

### Winemaking

Grapes are destemmed and crushed. The fermentation lasts around 20 days with temperature control to preserve aromas. Wine is racked off and undergoes malolactic fermentation. Maturing in vats for 8 months. Ageing in bottle.

*What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.*  
Vegan Friendly.

### Food & wine pairings

It pairs nicely with brochette of veal with sage.

### Service

Enjoy it now and over the next 6 to 8 years.