



## Crozes-Hermitage "Saint Pierre"

2015

"Crimson colour with bright deep purple reflects. The nose develops liquorice and violet notes. The palate is smooth, lively with stewed black fruits flavours and a spicy finish."



### Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

### Grape varieties

100% Syrah

### Winemaking

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.

### Agreements & Services

It will pair nicely with brochette of beef marinated with spices. Enjoy it now and over the next 5 years.

### AWARDS

**89-91 pts** Wine Advocate  
**14/20** Bettane & Desseauve 05/2023  
**13,5/20** La Revue du Vin de France 05/2023  
**ARGENT** Concours Général Agricole de Paris  
**ARGENT** Concours des vins de Mâcon