



Crozes-Hermitage "Saint Pierre"

2021

"This Crozes-Hermitage reveals a beautiful aromatic intensity with elegant notes of cherry, blackcurrant and licorice. On the palate, the texture is smooth yet lively with silky tannins and a seductive finish."



Vintage

The weather was quite challenging for the 2021 vintage. The mild temperatures of the winter brought forward the emergence of the buds which did not resist the frost of early April. The stormy summer required more vigilance concerning the sanitary state of the grapes. Despite low yields, the high standard of grape selection allowed us to produce very elegant and tasty wines.

Grape varieties

100% Syrah

Terroir

The Syrah grapes for this Crozes Hermitage are sourced from several terroirs, including the quaternary terraces around Mercurol and the colluvium and sandy plane of "Les Chassis".

Winemaking

The grapes are destemmed and crushed. Fermentation, which is strictly temperature-controlled to preserve the fruit and aromatic freshness, took place in tank and lasted for around 20 days. The wine was then racked off to undergo malo-lactic fermentation before maturing another 8 months in tank.

Service & food pairing suggestions

Ideal with with a beef stew, a selection of cold cuts or a mushroom pie.

Serving temperature : 14-16°C.

Will improve in the cellar in the next 6 to 8 years.