



Crozes-Hermitage "Saint Pierre"

2024

"Beautiful ruby colour. The nose reveals generous black fruit aromas, enhanced by peppery notes and spicy nuances, with blackberry adding extra complexity. Medium-bodied and round on the palate, it offers a harmonious texture and a long, flavourful finish. The tannins are mellow and balanced, supported by well-integrated freshness that adds length."



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

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

This wine is perfect with tapas, duck aiguillettes or eggplant tian with feta cheese.

Serving temperature : 14-16°C.

Drink it now to enjoy all the fruit, or over the next 5 to 6 years of the vintage.

AWARDS

88-90 pts Vinous 01/2026