



## Crozes-Hermitage

2012

"Clear and glossy dark purple colour. Lush and generous nose of Indian spice, white pepper and black fruit. Palate is lively and fresh with exotic spice."



### Vintage

Winter was cold and dry. The water shortage was solved thanks to spring rains. Vigilance was at its peak throughout the vineyard in April and May due to significant variations in temperature and rainfall. August was marked by intense heat. The end of August and September brought a drop in temperature caused by the Mistral and rain. Harvest started on the September 14th.

### Grape varieties

100% Syrah

### Terroir

Plots selected on the two terroirs of the appellation:

- granitic soils on the communes of Gervans to the north give the wine its mineral quality.
  - clay soils covered with small pebbles on the commune de Mercuriol to the south give the wine its structure and fruitiness
- The vines face south/southwest, at an altitude of 100 to 200 m.

### Winemaking

De-stemming and crushing. 20-day maceration at controlled temperature with punch-downs, rack & return and pump-overs. Part of the wine undergoes malolactic fermentation in 275-litre Laurus oak barrels (new and 2 year-old barrels). 14 months élevage.

Production: 8,800 bottles

Bottled on: 24 June 2014

### Service & food pairing suggestions

Lamb Curry.

Salad Saint Jacques with peppers.

Best served at 14-16°C - Ideal when opened 2 hours ahead.

Optimum maturity: 2013-2019

### AWARDS

**89 pts** Wine Spectator

**88 pts** Wine Advocate

**15/20** Bettane & Desseauve