Crozes-Hermitage

2020

"A fleshy, structured Crozes-Hermitage with very expressive notes of ripe black fruit. Finishes on delicate notes of mint and chocolate."

AWARDS

93 pts Jeb Dunnuck
93 pts Wine Enthusiast
92 pts Vinous
15,5 Jancis Robinson

Vintage

The 2020 vintage is characterized by its precocity, from the start of the vegetative cycle until the harvest. Spring turned out to be warm with temperatures constantly above normal and fairly regular rains, thus favoring rapid flowering in the second half of May and providing very good conditions for the rest of the cycle. The harvest began at the end of August and spread out over several weeks thanks to the good weather conditions. Throughout the northern vineyards, quality and quantity were both present.

Grape varieties

100% Syrah

Terroir

Plots were selected on the two maine terroirs of the Crozes Hermitage AOP:
– Mercurol in the south, with its ancient alluvial terraces of the Rhône River providing structure and fruit (100m of altitude – South/Southwest exposure)
– "Les Baties" vineyard, at 200m in alt, farther North. Here the soils are granite based with sand mixed with kaolin, contributing freshness and minerality.

Winemaking

Harvest started on September 9th 2020. Each parcel is vinified separately. Malolactic fermentation and maturation on lees in new 275-liter Laurus French oak barrels during 15 months.
Bottled on May 4th 2022.
6 388 bottles produced.
Vegan Friendly

Service & food pairing suggestions

Roast pigeon in sauce
Ossau Iraty cheese with black cherry jam
Best served at 14-16°C – Ideal when opened 4 hours beforehand.
Optimum maturity: 2024 – 2028