



## Crozes-Hermitage

2021

"A brilliant ruby-red colour. The fruity, vibrant nose opens with notes of raspberry, morello cherry and violet. The palate is energetic and full-bodied, with great finesse and length."



### Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

### Grape varieties

100% Syrah

### Terroir

Plots were selected on the two main 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 took place between September 28th and October 10th 2021. Each parcel is vinified separately. Malolactic fermentation and 85% of cuvée are matured on lees in new 275-liter Laurus French oak barrels during 15 months.

Bottled on June 15th 2023.

6,076 bottles and 196 magnums produced.

Vegan Friendly

### Agreements & Services

Tomme de Savoie chesse Burger

Porcini ravioli

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

Optimum maturity: 2025 – 2029