



Crozes-Hermitage

2022

"A perfumed, spicy, beautifully complex barrel sample, the 2022 Crozes-Hermitage Laurus has ample red and black fruits, medium body, ample spice, dried herb and peppery aromatics, a good spine of acidity, and a good finish. It has outstanding potential. Jebd Dunnuck 3/28/2024"



Vintage

A 2022 vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

Grape varieties

100% Syrah

Terroir

Plots were selected on the two main terroirs of the Crozes Hermitage [AOP](#):

- Mercuriol 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 1st 2022. Each parcel was vinified separately. Malolactic fermentation and maturation on lees in new 275-liter Laurus French oak barrels during 20 months.

Bottled on July 23th 2024.

6,693 bottles and 196 magnums produced.

Vegan Friendly

Agreements & Services

Duck breast, Morteau sausage with lentils or "Coco de Pimpol" beans with tomatoes

Best served at 14-16°C - Ideal when opened 4 hours beforehand.

Optimum maturity: 2026 - 2030

AWARDS

89-91 pts Jeb Dunnuck 03/2024