



## Crozes-Hermitage

2023

"The colour is a brilliant ruby red. The nose is elegant and seductive with aromas of morello cherry and redcurrant. On the palate, our Crozes-Hermitage seduces with its finesse and balance. Delicate vanilla notes and subtle oak underscore a silky texture, with a fresh and elegant finish. (Tasting 03/10/2025)."



### Vintage

In the Northern Rhône Valley, this 2023 vintage stands out for its remarkable balance, natural freshness and fine expression of terroirs. After a wet spring favourable to the vines, the summer was warm but not excessively so, with cool nights at the end of the season, ideal for preserving acidity and refining ripeness. As a result, the reds are showing great aromatic finesse, while the whites are revealing freshness combined with an elegant mineral structure. All in all, the 2023 vintage is proving to be a highquality, charming vintage in the northern Rhône Valley.

### 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 2023. Each parcel was vinified separately. Malolactic fermentation and maturation on lees in new 275-liter Laurus French oak barrels during 20 months.

Bottled on May 26th 2025.

3,000 bottles produced.

### Service & food pairing suggestions

Duck breast served with a cherry reduction, roast veal with chanterelle mushrooms, or a roast seitan steak with cherry reduction and parsnip purée.

Best served at 14-16°C - Optimum maturity: 2025 - 2030

### AWARDS

90 pts Vinous 01/2026

90 pts Jeb Dunnuck 05/2025