



Crozes-Hermitage

The 12-ha vineyard under organic conversion is located on the gentle slopes which extend over the Rhone River. A very well-balanced Cru, a solar cuvée in which our passion for the terroir is expressed with the meticulous work done with the Syrah so emblematic of the northern Rhône Valley. Vinified in concrete tank and aged 12 months in old barrels, our Crozes-Hermitage is a complex and elegant wine offering a silky mouth that is expressed through round and melted tannins over a controlled power.

Varietals	100% Syrah
Soils	Clay-limestone with pebbles
Robe	Ripe red cherries
Nose	Complex nose that reveals notes of spices, liquorice and violet balanced by aromas of crushed blackberry.
Palate	Nice attack with a slight note of rose. Silky texture on the palate that expresses itself through round and melted tannins for a harmonious intensity. A wine with a beautiful aromatic persistence.
Serve	T° 16-17° C better decanted 1 hour
Potential aging	5-7 years or more
Alcohol	14%

An elegant wine with character, perfect to accompany Mediterranean cuisine, spicy, Oriental and Asian cuisine.