



***Appellation:***

**Crozes-Hermitage red**

Vineyards : the largest appellation in the Côtes du Rhône Septentrionales region.

***Terroir:***

- Soil : Ancient fluvio-glacial alluvia and round stone terraces.
- Dominant wind : the Mistral (north wind) encourages a good state of hygiene, consistent in quality.

***Grape variety:***

This wine comes from the Syrah grape which gives it a strong red colour with intense purple reflections.

***Winemaking***

Hand picking.

Vinification in stainless steel or concrete tank with 2 pumping per day. Vatted longer and

Breeding for a part in wooden vats

Reasonable driving: fertilization of soil origin

animal and vegetable (organic) Absence of insecticide

***Tasting:***

The colour is bright and fresh. The odour is of ripe fruit, dominated by blackcurrant and raspberry and a hint of leather as it ages. A slight spiciness raises its aromatic character well. The taste is variable with a delicate volume. The tannins are soft and velvety. It's a wine with an enjoyable roundness, enhanced by the freshness of its fruit.