



CROZES HERMITAGE LES ÉPICES

Surface: 840 hectares.

Appellation: Crozes Hermitage

Location: Drôme area

Soil: Granitic, alluvium, and terraces of rounded stones

Grape: syrah

Harvest: hand

Wine making: classical with 3 weeks maceration

Ageing: in vat



History

This is the largest vineyard of the northern Rhône Appellations. It extends over eleven communes, situated in the Drôme department, on the left bank of the river.

About Crozes Hermitage, the vineyard is not as old as that of Hermitage, and the southern part, formerly dedicated to growing fruit trees, has been quite recently developed.

This appellation is now the greatest producer of the northern vineyards.



Soil

In the north, a continuation of the granite slopes of Hermitage; in the south, glacio-fluvial alluvium and terraces of rounded stones of the Rhône or of loess.



Wine

Colour: Deep, bright colour.

Nose: Bouquet of soft fruits, leather and spices.

Taste: The red is gracious and lively, with a slightly tannic flavour and has good length.



Service

It is a wine to lay down, which should be a good companion to elegant, but simple, dishes, especially river fish and good poultry.

Serve it at a temperature of 14 – 16°C and uncork two hours before drinking.