



Crozes Hermitage red

LOCATION : This appellation's vineyards grow in 11 communes of the Drôme region, on the left bank of the River Rhône, around the 45th parallel. Our grapes come from the southern part of the appellation.

VINEYARDS AND TERROIR :



The Syrah vines are planted on the stony terrain of the large Crozes-Hermitage plateaux, which are fairly dry and swept by the Mistral wind.

GRAPE VARIETIES : Syrah (50%)

PRODUCTION:



The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 17 days during which time we carry out only pumping-over operations. The wine is aged in vat until it is bottled 1 year later.

TASTING NOTES:

A wine with floral aromas mingled with notes of red berries. Very expressive on the nose, it shows freshness and elegance on the palate.



SERVING AND FOOD PAIRING:

16°C, slightly cooler than the serving temperature for the southern cru wines. Can be enjoyed with a variety of dishes or a nice cut of grilled meat.



Grape variety ID Card:

Syrah : as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.

The 2015 Vintage.....

After a wet winter and spring, followed by a few showers in June, the vines were able to withstand the extreme summer droughts due to the water reserves. Ripening conditions were optimal with sunny days and cool nights, accompanied by a light Mistral wind. The harvested grapes showed exceptional concentration and balance. 2015 is a great vintage.

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