



## Crozes Hermitage Rouge



**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 (100 %)



### 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.



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on our website  
[www.lavau.fr](http://www.lavau.fr)

