



CROZES HERMITAGE RED 2005

Vintage 2005

This Crozes-Hermitage includes the former vineyards of de VALLOUIT Estate from Larnage. The slopes and terraced vineyards insured a good concentration with strong colours and nice tannins. The wines are mainly on steep slopes from the villages of Gervans, Mercuroil, Larnage and Crozes-Hermitage

Consumption



To drink

Soil type

Limestone, clay and silt. Sandy gravel.

Grape variety

100% Syrah.

Average age of vines

35 years.

Winemaking

Alcoholic fermentation in stainless steel vats at high temperatures.
3 weeks maceration in vats.

Maturation

18 months in oak barrels.

Average yield

40 HI / hectares.

Average annual production

330.000 bottles.

Tasting

- * Eye: Deep and deep colour.
- * Nose: Red fruits, cherry and strawberry with delicate oak aromas.
- * Palate: A structured tannic wine. Aromas of blackcurrant buds and vanilla.
- * Overall: Remarkable freshness with notable and refined tannins due to long oak ageing.

Serving temperature

16° C to 18° C

Ageing potential

10 years

Food and wine matching

Red meat, game and cheese.

Winemakers tip

The vines are mainly on steep slopes from the villages of Gervans, Mercuroil, Larnage et Crozes-Hermitage.

