

CROZES-HERMITAGE ROUGE

L'ANTRE-CŒUR



GEOGRAPHIC LOCATION : AT THE NORTHERN PART OF THE CROZES-HERMITAGE APPELLATION, IN THE VILLAGE OF CHANOS-CURSON, IN DRÔME.

GRAPE VARIETY : 100% SYRAH.

TERROIR : LIMONO-CLAY-SANDY SOILS, STONY.

AGE OF THE VINES : 25 - 30 YEARS OLD IN DOUBLE 'ROYAT CORDON'.

VINIFICATION : IN THERMOREGULATED RAW CONCRETE TANK, VATTING FROM 3 TO 4 WEEKS, WITH MALOLACTIC FERMENTATION.

WINEMAKING : AFTER MLF (MALOLACTIC FERMENTATION) AND RACKING OF THE WINE, THE AGEING IS CARRIED OUT IN CONCRETE TANK AND 30% IN PIECES OF 228 L.

WINE TYPICITY AND PAIRINGS : FRESH CONVIVIAL WINE WITH INTENSE NOTES OF RED FRUITS, BLACKCURRANT, RASPBERRY, STRAWBERRY. TO BE DRUNK AT THE APERITIF WITH CHARCUTERIE STARTERS, AND ALSO WITH RED MEATS AND CHEESE PLATTER.

CONSUMPTION : WITHIN 1 TO 6 YEARS.



L'IVRESSE DES VOLEYSES



GEOGRAPHIC LOCATION : AT THE NORTHERN PART OF THE CROZES-HERMITAGE APPELLATION, IN THE VILLAGE OF CHANOS-CURSON, IN DRÔME.

GRAPE VARIETY : 100% SYRAH.

TERROIR : CLAY-LIMONO-LIMESTONE SOILS, WITH MANY PEBBLES.

AGE OF THE VINES : 35 - 45 YEARS OLD IN DOUBLE 'ROYAT CORDON'.

VINIFICATION : IN THERMOREGULATED RAW CONCRETE TANK, 1 MONTH VATTING WITH MALOLACTIC FERMENTATION.

WINEMAKING : AFTER MLF (MALOLACTIC FERMENTATION) AND RACKING OF THE WINE, THE AGEING IS CARRIED OUT EXCLUSIVELY IN PIECES OF 228 L. OF 1 WINE AND 2 WINES DURING 12 MONTHS.

WINE TYPICITY AND PAIRINGS : DARK DRESS, COMPLEX AND INTENSE NOSE, RICH IN MINERAL AND FLORAL NOTES. IN THE MOUTH, BEAUTIFUL VOLUME WITH CONCENTRATION OF AROMAS, FINE AND VIBRANT TANNINS WHICH COAT THE PALATE. NOTES OF SPICES AS WELL AS RIPE AND STEWED FRUITS DOMINATE THE AROMATIC PROFILE. TO BE SERVED WITH GRILLED RED MEATS, GAME DISH IN SAUCE, CHOCOLATE DESSERTS.

CONSUMPTION : WITHIN 1 TO 10 YEARS.

