

Crozes-Hermitage

Cuvée "Les Trois Chênes" 2017



Wine growing Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
Appellation :	Crozes-Hermitage
Color :	Red
Cuvée :	"Les Trois Chênes"
Vintage :	2017
Harvest Date:	September 6 to 15, 2017
Grape Variety :	100 % Syrah
ABV :	13.5°
Soil :	Glacial alluvium composed of rolled pebbles
Age of vineyards :	25-60 years
Cultivation :	Ploughed soils, manual grape-picking
Winemaking / maturing :	All parcels are separately matured and aged (oak barrels or concrete vats for 15 days): ageing in half-muids or oak barrels for about 15 months). This cuvee is made with 20 % of whole crop
Wine Tasting :	<p>Colour: Deep purple with pink highlights. It has a beautiful, brilliant and bright colour</p> <p>Nose: The nose is clean and pleasant with blackcurrant and blackberry jam aroma</p> <p>Mouth: The attack in the mouth is fresh and offers a supple and delicate structure. We find the fruit in the mouth and a lot of delicacy. A pretty Crozes Hermitage</p> <p>Good with: Double "rib steak", "pailles" potatoes and cooking juice; Roast monkfish with bacon, "grenailles" potatoes; Cheese "Brie de Meaux"</p>
Laying down :	The character of this wine makes it possible to drink it today