Crozes-Hermitage

Cuvée "Au Fil du Temps" 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 : "Au Fil du Temps"

Ground Parcel selection: terroir « Les

Saviaux »

Vintage: 2017

Harvest Date: September 6 to 15, 2017

Grape Variety: 100 % Syrah

ABV: 13°

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 (oak barrels or

concrete vats for 15 days): then 50 % are aged in new oak barrels and 50 % in half-muids or oak barrels that already contained wine. Duration: about 16 months). This cuvee is made with 20 %

of whole crop

Wine Tasting: Colour: Dark red with hints of deep purple. It

has a beautiful brilliance as well as a beautiful

material

Nose: Very intense nose with flavours of red

fruits alongside flowers such as lilac or rose

Mouth: The mouth reveals a nice finesse as well as delicacy. The tannins, supple and subtle, are highlighted by flavours of flower and of small

red fruit

Good with: Mijote of pork tenderloin with prunes and grilled seasonal vegetables; Filet of grilled Bonite, soja sauce and wok of crisp

vegetables; Cheese "Saint Nectaire"

Laying down:

The character of this wine reveals a brightness

that will evolve for up to about 5 years