



CROZES-HERMITAGE 2021

ABOUT THE VINTAGE

A vintage of all extremes! The spring frost hit by surprise, even on sheltered hillsides, and was followed by a cool, rainy vegetative season. In August, some very strong heat allowed to catch up on the delay in maturity and the harvest began at the end of September. The wines are «typical» of a fresh vintage: not very rich in alcohol, aromatic, crunchy and delicate on the palate. Their perfect balance will make them great wines to be aged.

APPELLATION & TERROIR

Crozes-Hermitage is the largest appellation in the Northern Rhône Valley, made up of several terroirs and exhibitions (clays, granite...). This cuvée comes from "La Plaine des Chassis", a terroir composed of clays and small pebbles. This nature of soil allows us to obtain a fresh and balanced wine.

HARVEST & VINIFICATION

This cuvée is a blend of Marsanne and Roussanne varieties. The grapes are harvested by hand in the morning and then pressed directly in whole clusters. After cold settling, the alcoholic fermentation takes place in stainless steel vats and in barrels. Malolactic fermentation begins naturally in the fall or spring depending on the vintage.



JAMES SUCKLING

90pts

Vintage 2021

JEB DUNNUCK

92pts

Vintage 2019

JEB DUNNUCK

91pts

Vintage 2018

