



CROZES-HERMITAGE 2022

ABOUT THE VINTAGE

January gets off to a frosty start and winter sets in with regularly sub-zero temperatures. Early April was marked by a cold snap which led to fears of a black frost. The following months were dry, with less rainfall than in recent vintages. The regular southerly winds accentuated the symptoms of drought, and it was the rains in August that improved the grape skins. We had to be reactive when the life-saving rains arrived to contain the vegetation and patient to allow the grapes to ripen. The balance is very good, with reds with silky tannins and notes of red and black fruit.

APPELLATION & TERROIR

Crozes-Hermitage is the largest appellation in the northern Rhone Valley, and it includes many different terroirs and exposures (clay, granit...). This cuvée comes from a terroir of clay and pebbles. It gives the grape a complex and fruity nose with a great freshness.

HARVEST & VINIFICATION

The grapes are hand-picked and then destemmed when in the cellar. Fermentation occurs in stainless steel tanks or in truncated wooden vats for 3 and up to 5 weeks. Extractions are handled gently throughout the vatting in order to obtain silky tannins and preserving the fruitiness of the grape. The aging runs on fine lees lasts 8 to 12 months.



BETTANE + DESSEAUVÉ 90pts

Vintage 2021

JAMES SUCKLING 90pts

Vintage 2021

JEB DUNNUCK 90-92pts

Vintage 2020

JEB DUNNUCK 90-92pts

Vintage 2019

JEB DUNNUCK 90pts

Vintage 2018

