

Crozes-Hermitage

Cuvée "Au Fil du Temps" 2020



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 » La Roche de Glun
Vintage :	2020
Harvest Date :	From August 27 to September 10, 2020
Grape Variety :	100 % Syrah
ABV :	14°
Soil :	Glacial alluvium composed of rolled pebbles
Age of vineyards :	over 35 years old
Cultivation :	Ploughed soils, manual grape-picking In BIO – HVE conversion
Winemaking / maturing :	All parcels are separately matured (vats for 15 days) and raised separately (in half-muids or barrel - duration: about 18 months). This cuvee is made with a part of whole crop
Wine Tasting :	<p>Colour : Deep purple colour with purple tints</p> <p>Nose : The nose is intense. Black fruits dominate with notes of blackcurrant, blueberry and undergrowth. Toasted and spicy aromas add complexity to the wine</p> <p>Palate : The mouth is juicy, marked by aromas of blackberries and blackcurrants. The evolution is round and generous. The tannins are dense and powerful. Great length in the mouth with finely nutty aromas</p> <p>Good with : This gourmet and fruity wine calls for a cuisine with melting textures : like a fillet of duckling roasted in a poelon accompanied by pan-fried porcini mushrooms and chanterelles. Rack of lamb gently confit with a crust of herbs. This melting flesh accompanied by glazed carrots, courgette and pan-fried eggplant will go well with the gourmet texture of the wine</p>
Laying down :	This wine can be tasted now after decanting or after opening the bottle 2 hours before tasting to allow the wine to open and be appreciated. It can also be kept for over 10 years