

Crozes-Hermitage

White 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 :	White
Vintage :	2020
Harvest date :	August 25, 2020
Grape variety :	100 % Marsanne
ABV :	13°
Terroir :	Rolled pebbles located at Pont-de-l'Isère and loess on granitic sands in Crozes-Hermitage village
Age of vines :	Pont-de-l'Isère vines : amount 25 years old Crozes-Hermitage vines : more 50 years old
Farming method :	Ploughed soils, manual grape picking
Winemaking / ageing :	Soft extraction of the juices (pneumatic pressoir), ageing in oak barrels (during 13 months)
Wine tasting :	<p>Color : Pale golden colour with golden highlights and a good grip in the glass</p> <p>Nose : Greedy and rich with fruity notes of orchard fruit such as peaches and also sweet spices such as vanilla complemented by a pleasant bouquet of white flowers</p> <p>Palate : Full-bodied, opulent and enveloping on the palate, it echoes the fruity notes perceived in the nose with the flavours of peaches and of Golden apple. We also find some notes of vanilla and grilled almonds. A hint of refreshing bitterness brings brightness at the end of the mouth</p> <p>Pairing : The generosity of this wine will be ideal to accompany generous and melting cuisines like : Avocado verrine with espelette pepper served with sliced smoked salmon seasoned with lemon and dill ; A fricassee of monkfish in cream sauce with crisp seasonal vegetables ; A creamy chource cheese with Burgundy black truffle served on a slice of toasted dried fruit bread</p>
Laying down :	This wine can be kept for 3 to 5 years but can also it can be drunk from now on to reveal its full aromatic potential