

# Crozes-Hermitage

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## Cuvée "Mise en Bouche" 2020



<b>Wine growing Estate :</b>	<b>Emmanuel Darnaud</b> 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
<b>Appellation :</b>	Crozes-Hermitage
<b>Color :</b>	Red
<b>Cuvée :</b>	"Mise en Bouche"
<b>Vintage :</b>	2020
<b>Harvest date :</b>	August 27 to September 10, 2020
<b>Grape variety :</b>	100 % Syrah
<b>ABV :</b>	13.5°
<b>Terroir :</b>	Rolled pebbles
<b>Age of vines :</b>	Amount 25 years old
<b>Farming method :</b>	Ploughed soils, manual grape picking
<b>Winemaking / ageing :</b>	All parcels are separately matured and aged (concrete vats for about 15 days) (concrete or stainless steel vats). There is a part of the whole harvest on this vintage
<b>Wine tasting :</b>	<p>Color : the colour is an intense, bright ruby</p> <p>Nose : The nose is expressive and complex. At first, it gives off notes of black fruit such as blackberry and blackcurrant. Later on, spicy notes such as liquorice appear, complemented by aromatic herbs such as thyme and rosemary. Finally, a pretty floral bouquet of violet and peony emerges</p> <p>Palate : The mouth is fresh and slender. The black fruit notes perceived on the nose are dominant and are complemented by the freshness of the thyme and rosemary notes. The tannins are fine, silky and underlined by the positive bitterness of the finish</p> <p>Pairing : : Supple and tasty, this wine will be ideal to accompany simple and generous dishes like : Duck breast roasted on the skin served with a black cherry reduction and sweet potato purée ; A beef bourguignon with strong juice and seasonal vegetables accompanied by fresh tagliatelle with Guérande butter ; Slices of pork tenderloin with a pan of porcini mushrooms and boletus mushrooms cooked in parsley, topped with a porcini sauce</p>
<b>Laying down :</b>	To be drunk now to appreciate its greediness and its fresh fruit aromas. This wine can also be kept for 5 to 7 years