

Crozes-Hermitage

Cuvée "Les Trois Chênes" 2016



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 :	"Les Trois Chênes"
Vintage :	2016
Harvest Date:	September 21 to October 6, 2016
Grape Variety :	100 % Syrah
ABV :	13°
Soil :	Glacial alluvium composed of rolled pebbles
Age of vineyards :	25-60 years
Cultivation :	Ploughed soils, manual grape-picking
Winemaking / maturing :	All parcels are separately matured and aged (oak barrels or concrete vats for 15 days) : ageing in half-muids or oak barrels for about 15 months). This cuvee is made with 20 % of whole crop
Wine Tasting :	<p>Color : Red ruby with slight pink tints</p> <p>Nose : Frank, honest and with great distinction. Notes of black berries, olives and black pepper</p> <p>Mouth : Long on the palate and clawy. The taste reveals very exquisite tannins which need several years to fade away with ageing. The whole is of a very nice balance</p> <p>Good with : This wine is very good with tasty and textured cookings such as Baked ham on the bone, juice with confied garlic ; thick piece of rumsteak, reduction of Syrah, Saddle of hare in blood , fine purée of celery; Mère Richard's Saint Marcellin cheese</p>
Laying down :	Can be drunk immediately after a long while in a decanter (one day or one night) or to savour between 2025 and 2030