

Crozes-Hermitage

Cuvée "Les Trois Chênes" 2019



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 :	2019
Harvest Date:	September 12 to 20, 2019
Grape Variety :	100 % Syrah
ABV :	14.5°
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 (vats for 15 days): ageing in half-muids or oak barrels for about 18 months). This cuvee is made with 20 % of whole crop
Wine Tasting :	<p>Colour : Intense crimson colour with beautiful purple reflections</p> <p>Nose : The nose is open and expressive. It reveals some notes of black cherry and of cooked blackberries mixed with flavors of spices such as pepper and nutmeg. Some floral notes of violet bring finesse and elegance</p> <p>Palate : The palate is supple marked by a full and silky substance. A subtle freshness balances the fullness of the wine. Its structure is based on a dense and velvety tannic structure. The finish is fresh characterized by notes of menthol</p> <p>Good with : This wine requires elegant cuisines with fine textures : Duck breast cooked on the skin served rosé, a few cherries in juice at the end of cooking, squeezed potatoe / Roast beef cooked in puff pastry served with a few mushrooms and spinach sautés in butter / Lobster roll, prepared like a stew, on the lees and bacon</p>
Laying down :	This wine can be drunk now if served 2 hours before serving or if it is decanted. It also can be kept for a good 10 years