

# Crozes-Hermitage

---

## Cuvée "Au Fil du Temps"



<b>Estate :</b>	<b>Emmanuel Darnaud</b> 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
<b>Appellation :</b>	<b>Crozes-Hermitage</b>
<b>Colour :</b>	Red
<b>Cuvée :</b>	<b>"Au Fil du Temps"</b> Single parcel selection : the "Saviaux" plot in La Roche-de-Glun This Cuvée is available only in magnums
<b>Vintage :</b>	2012
<b>Grape variety :</b>	100 % Syrah
<b>ABV :</b>	13,5°
<b>Terrain :</b>	Glacial alluvia composed of rounded stones
<b>Age of vines :</b>	Over 35 years
<b>Cultivation :</b>	Worked soils, manual picking
<b>Winemaking / maturing :</b>	The production from each parcel is kept separate for fermentation (wooden or concrete vats for 15 days) and maturing (50% in new wood and 50% in second-use "barriques" or "demi muids", duration roughly 15 months)
<b>Tasting :</b>	<b>Colour :</b> Ruby with violet glints <b>Nose :</b> Intense and complex; Aromas of blackcurrant, flowers, and hazelnuts <b>Palate :</b> Slender and distinct. Round, juicy attack. The evolution is ample and marked by well-attired tannins. The finish is long and nicely mature <b>Goes with :</b> Its structure makes it ideal for cuisine with character: Grilled pork ribs with creamy polenta; Baked medallion of larded monkfish ; Saint Nectaire "fermier" grade cheese ; Washed mature Picodon cheese ("Dieulefit" method)
<b>Laying down :</b>	2-8 years