

Crozes-Hermitage

Blanc 2014



Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
Appellation :	Crozes-Hermitage
Colour :	White
Vintage :	2014
Grape variety :	100 % Marsanne
ABV :	13%
Terrain :	Glacial alluvia composed of rounded stones (Pont-de-l'Isère area) or loess soil on granitic sand (Crozes-Hermitage area)
Age of vines :	Less than 25 years for the Pont-de-l'Isère vineyards and over 50 years for Crozes-Hermitage
Cultivation :	Worked soils, manual picking
Winemaking / maturing :	Gentle juice extraction (pneumatic press), fermentation then maturing in wooden "barriques", duration 12 months
Tasting:	<p>Colour : Pale robe with glints of green</p> <p>Nose : Open and bright. Aromas of green apple, flowers, fresh almond</p> <p>Palate : Rounded and fleshy. With its openness and fruitiness, the palate offers a good balance of creamy and smooth. The finish is ample and long</p> <p>Goes with : This wine's fleshiness comes out wonderfully alongside merry, spontaneous cuisine : Creamy gratin of Picodon cheese with leek whites ; Poultry wings marinated in soya & ginger and seared in the wok ; Pâté of sautéed pigs' trotters with crispy salad</p>
Laying down :	1-5 years