

Crozes-Hermitage

Cuvée "Mise en Bouche"



Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
Appellation :	Crozes-Hermitage
Colour :	Red
Cuvée :	"Mise en Bouche"
Vintage :	2014
Grape variety :	100 % Syrah
ABV:	13%
Terrain :	Glacial alluvia composed of rounded stones.
Age of vines :	Less than 25 years
Cultivation :	Worked soils, manual picking
Winemaking / maturing :	The production from each parcel is kept separate for fermentation (wooden or concrete vats for 15 days) and maturing (50% in wooden conical vats and 50% in third- to sixth-use wooden "barriques", duration roughly 12 months)
Tasting :	<p>Colour : Crimson with slightly bluish glints</p> <p>Nose : Sound and generous. Fresh blackcurrant, cloves, and a spike of violet</p> <p>Palate : Rounded and juicy. The fine tannins and intense fruitiness of this wine make for a dynamic, fresh, luxurious palate</p> <p>Goes with : This wine's honesty calls for simple, tasty dishes : Minute steak with shallots, Spiced duck rillettes ; Grilled lamb chops : Sautéed spleen with garlic</p>
Laying down :	1-5 years