

Crozes-Hermitage

Cuvée "Les Trois Chênes"



Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
Appellation :	Crozes-Hermitage
Colour :	Red
Cuvée :	"Les Trois Chênes"
Vintage :	2013
Grape variety :	100 % Syrah
ABV :	13°
Terrain :	Glacial alluvia composed of rounded stones
Age of vines :	25-60 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 (20% in wooden conical vats, 20% in in new wood "demi muids" and 60% in second- or third-use wooden "barriques", duration roughly 18 months)
Tasting :	<p>Colour : Intense red with deep purple glints</p> <p>Nose : Open, clean, and complex. Overtones of bilberry & blackcurrant, peppercorn, and a spike of mineral (rock)</p> <p>Palate : Ample and generous. The palate is plump in the middle, evolving with fine, well-attired tannins</p> <p>Goes with : While still young, this wine is the perfect accompaniment for cuisine featuring flesh and texture : Charcoal grilled beef ribs/Braised ox cheeks/Roast young guinea fowl</p> <p>As the wine ages, the dishes such as young pigeon flesh or rolled venison will reveal the wine's ampleness and show off its character</p>
Laying down :	2-8 years