

Crozes-Hermitage

White 2021



Wine growing Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme – Vallée du Rhône Nord - France)
Appellation :	Crozes-Hermitage
Color :	White
Vintage :	2021
Harvest date :	September 18, 2021
Grape variety :	100 % Marsanne
ABV :	13°
Terroir :	Rolled pebbles located at Pont-de-l'Isère and loess on granitic sands in Crozes-Hermitage village
Age of vines :	Pont-de-l'Isère vines : amount 25 years old Crozes-Hermitage vines : more 50 years old
Farming method :	Ploughed soils, manual grape picking In BIO – HVE conversion
Winemaking / ageing :	Soft extraction of the juices (pneumatic pressoir), ageing in oak barrels (during 12 months)
Wine tasting :	<p>Color : This wine has a pale golden colour, shiny with silver highlights</p> <p>Nose : the nose is characterised by delicate aromas of stone fruits such as white peach, mirabelle plum as well as a floral touch evoking the acacia flower</p> <p>Palate : Supple and round, it develops some notes of mirabelle plum, peach and grilled almond. A hint of bitterness at the end of the mouth offers a nice relief and length</p> <p>Pairing : This full-bodied wine is ideal for refreshing dishes such as a pan-seared cod, topped with a dill cream sauce, a carpaccio of trout with a nice olive oil, roasted guinea fowl supreme with a Thai-style garnish (ginger, soy, lemon grass)</p>
Laying down :	Drink now or within 3 to 4 years. Serve between 8 and 10 °C