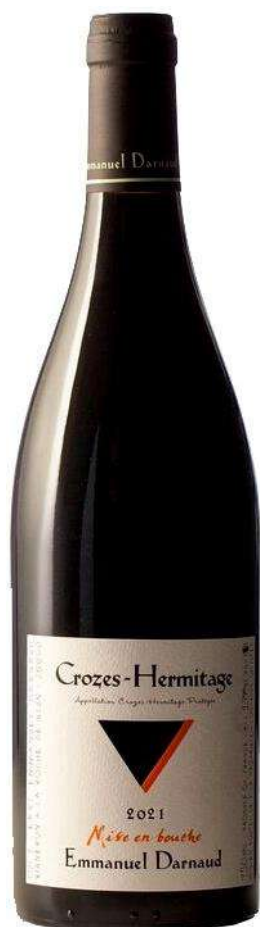


# Crozes-Hermitage

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## Cuvée "Mise en Bouche" 2021



<b>Wine growing Estate :</b>	<b>Emmanuel Darnaud</b> 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
<b>Appellation :</b>	Crozes-Hermitage
<b>Color :</b>	Red
<b>Cuvée :</b>	"Mise en Bouche"
<b>Vintage :</b>	2021
<b>Harvest date :</b>	From September 22 to October 1, 2021
<b>Grape variety :</b>	100 % Syrah
<b>ABV :</b>	12.5°
<b>Terroir :</b>	Rolled pebbles
<b>Age of vines :</b>	Amount 25 years old
<b>Farming method :</b>	Ploughed soils, manual grape picking In BIO – HVE conversion
<b>Winemaking / ageing :</b>	All parcels are separately matured and aged (concrete vats for about 15 days) (concrete or stainless steel vats). There is a part of the whole harvest on this vintage
<b>Wine tasting :</b>	<p><b>Color :</b> This red wine has a brilliant purple colour with purple glints</p> <p><b>Nose :</b> The nose develops notes of black fruits such as blackcurrant or blackberry as well as spicy notes like black pepper</p> <p><b>Palate :</b> The palate is fresh, juicy, greedy with blackcurrant and blackberry flavours. The tannins are light and crunchy. The finish is salivating and offers slightly larded notes</p> <p><b>Pairing :</b> : This wine will be perfect to generous and characterful dishes such as : confit of pork ribs glazed with honey and spices ; veal tagine with prunes, raisins and spices ; tasteful cheese such as old mimolettes or well-aged comtés</p>
<b>Laying down :</b>	This wine should be drunk now or within 3 to 5 years. It is best to open it early or let it breathe in a decanter to get the most out of its fruity character. To be served between 14 and 16°C