

# Crozes-Hermitage

## Cuvée "Les Trois Chênes" 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>	"Les Trois Chênes"
<b>Vintage :</b>	2021
<b>Harvest Date:</b>	From September 22 to October 1, 2021
<b>Grape Variety :</b>	100 % Syrah
<b>ABV :</b>	13°
<b>Soil :</b>	Glacial alluvium composed of rolled pebbles
<b>Age of vineyards :</b>	25-60 years
<b>Cultivation :</b>	Ploughed soils, manual grape-picking In BIO – HVE conversion
<b>Winemaking / maturing :</b>	All parcels are separately matured and aged (vats for 15 days): ageing in half-muids or oak barrels for about 18 months). This cuvee is made with a part of whole crop
<b>Wine Tasting :</b>	<p><b>Colour :</b> Deep purple colour with purple tints</p> <p><b>Nose :</b> The nose is deep and expressive, marked by aromas of jammy black fruit associated with notes of spices and undergrowth. Touches of violet petals give elegance to the wine</p> <p><b>Palate :</b> The palate is supple and powerful. A smooth and rich texture, accompanied by aromas of blackcurrant berries and jammy blackberries. Also notes of smoke, black pepper and clove bring spicy touches to the wine and notes of pencil lead bring freshness to the finish. The tannins are dense and velvety. Nice length in the mouth</p> <p><b>Good with :</b> This wine requires elegant cuisines with fine textures : Beef tataki marinated in soy sauce and sesame seeds served with a drizzle of fresh cébette onions. Pan-fried beef tab steak served with a fricassee of mushrooms and spring vegetables</p>
<b>Laying down :</b>	This wine can be enjoyed now after decanting. It can also be kept for 6-8 years