

# Crozes-Hermitage

## Cuvée "Au Fil du Temps" 2016



<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>	<b>Crozes-Hermitage</b>
<b>Color :</b>	Red
<b>Cuvée :</b>	<b>"Au Fil du Temps"</b> Ground Parcel selection : terroir « Les Saviaux »
<b>Vintage :</b>	2016
<b>Harvest Date :</b>	September 21 to October 6, 2016
<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
<b>Winemaking / maturing :</b>	All parcels are separately matured (oak barrels or concrete vats for 15 days) : then 50 % are aged in new oak barrels and 50 % in half-muids or oak barrels that already contained wine. Duration : about 16 months). This cuvee is made with 20 % of whole crop
<b>Wine Tasting :</b>	<p><b>Color :</b> Deep red colour, with a beautiful brilliance and a slight ruby tint</p> <p><b>Nose :</b> Delicate and subtle. Aromas of blackberry and liquorice stick. Feeling of wet stones</p> <p><b>Mouth :</b> Rich and élané. The entry in the mouth is of a great freshness. The tannins are velvety and offer a voluminous and racy mid-palate. This wine reveals a great harmony and will need a few years to get mellowness and reveal its optimum</p> <p><b>Good with :</b> This wine will reveal itself with soft and delicate textures such as : Hazelnut deer, juice of spices and creamy polenta, Pluma of Pata-négra just seized,crushed green cabbage, Aubrac Rib of beef, creamy Béarnaise ; Morbier cheese of a few years</p>
<b>Laying down :</b>	3 to 10 years