

Crozes-Hermitage

White 2016



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 :	2016
Harvest date :	September 16, 2016
Grape variety :	100 % Marsanne
ABV :	12.5°
Soil :	Glacial alluvium composed of rolled pebbles (in the area of the village of Pont de l'Isère) or soil of loess on granitic sands (in the area of the village of Crozes-Hermitage)
Age of vineyards :	Less than 25 years for the vineyards of Pont de l'Isère and more than 50 years for the vineyards of Crozes-Hermitage.
Cultivation :	Ploughed soils, manual grape-picking
Winemaking / maturing :	Soft extraction of the juices (pneumatic pressoir), maturation and ageing in oak barrels (during 11 months).
Wine tasting :	<p>Color : Pale yellow, smart colour with crystal highlights</p> <p>Nose : Frank and fruity. Delicate notes of yellow flowers and yellow well ripe fruit (Nectarine, Apricot)</p> <p>Mouth : Round and long. The supple attack leads to a structured and delicate mid-mouth. Notes of fruit are revealed as well as a slight smoked touch. The final taste is long and refreshing</p> <p>Good with : Ideal for an aperitif with a few slices of an old Iberian ham or with shrimps seared on the plancha. Filet of yellow Place or Cod meuniere style (lemon butter). Abundance cheese or Beaufort cheese</p>
Laying down :	1 to 5 years