

Crozes-Hermitage

Cuvée "Mise en Bouche" 2016



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| Wine growing Estate : | Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France) |
| Appellation : | Crozes-Hermitage |
| Color : | Red |
| Cuvée : | "Mise en Bouche" |
| Vintage : | 2016 |
| Harvest date : | September 21 to 30, 2016 |
| Grape variety : | 100 % Syrah |
| ABV : | 13° |
| Soil : | Glacial alluvium composed of rolled pebbles |
| Age of vineyards : | Less than 25 years |
| Cultivation : | Ploughed soils, manual grape-picking |
| Winemaking / maturing: | All parcels are separately matured and aged (oak barrels or concrete vats for 15 days) (70 % in wooden truncated vats and 30 % in oak barrels of 2 to 5 wines during 11 months). This cuvee is made with 20 % of whole crop |
| Wine tasting : | <p>Color : Deep red, violet and sparkling tone</p> <p>Nose : Powerful and rich. Notes of blackcurrant and blackberry, liquorice and intense black pepper</p> <p>Mouth : Rich and gourmand. The attack is clear, almost refreshing. The middle of the mouth is round, crispy of fresh fruit and marked by smooth and meaty tannins. The final taste is delicate and reveals the fresh and greedy character of this wine</p> <p>Good with : This wine will be wonderful with colourful cooking such as Chicken pastilla /Tandoori served with a wild rice, with seared Beef back steak and Marrow bone, Shoulder of lamb potted in garlic, Saint Nectaire cheese or Tomme of Bauges</p> |
| Laying down : | 1 to 5 years |