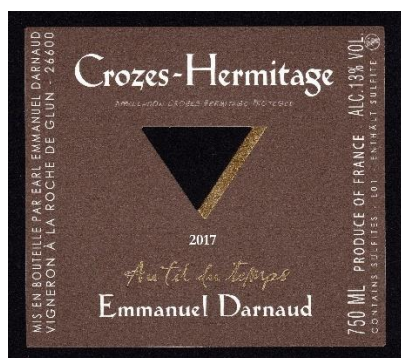


Crozes-Hermitage

Cuvée "Au Fil du Temps" 2017



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 :	"Au Fil du Temps" Ground Parcel selection : terroir « Les Saviaux »
Vintage :	2017
Harvest Date :	September 6 to 15, 2017
Grape Variety :	100 % Syrah
ABV :	13°
Soil :	Glacial alluvium composed of rolled pebbles
Age of vineyards :	25-60 years
Cultivation :	Ploughed soils, manual grape-picking
Winemaking / maturing :	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
Wine Tasting :	<p>Colour : Dark red with hints of deep purple. It has a beautiful brilliance as well as a beautiful material</p> <p>Nose: Very intense nose with flavours of red fruits alongside flowers such as lilac or rose</p> <p>Mouth: The mouth reveals a nice finesse as well as delicacy. The tannins, supple and subtle, are highlighted by flavours of flower and of small red fruit</p> <p>Good with: Mijote of pork tenderloin with prunes and grilled seasonal vegetables; Filet of grilled Bonite, soja sauce and wok of crisp vegetables; Cheese "Saint Nectaire"</p>
Laying down :	The character of this wine reveals a brightness that will evolve for up to about 5 years