

# Crozes-Hermitage

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## White 2017



<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>	White
<b>Vintage :</b>	2017
<b>Harvest date :</b>	September 1, 2017
<b>Grape variety :</b>	100 % Marsanne
<b>ABV :</b>	13°
<b>Soil :</b>	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)
<b>Age of vineyards :</b>	Less than 25 years for the vineyards of Pont de l'Isère and more than 50 years for the vineyards of Crozes-Hermitage.
<b>Cultivation :</b>	Ploughed soils, manual grape-picking
<b>Winemaking / maturing :</b>	Soft extraction of the juices (pneumatic pressoir), maturation and ageing in oak barrels (during 11 months)
<b>Wine tasting :</b>	<p>Color : Brilliant and bright, slightly golden</p> <p>Nose : Expressive, notes of acacia flowers, of yellow fruit and a touch of hazelnut</p> <p>Mouth : All in delicacy and finesse, it is straight and tightened, underlined by a beautiful material. Subtle pairing of fruit mixed with a slender and living structure</p> <p>Good with : In its youth, this wine will enhance the soft textures of a Sea bream tartare with a passion fruit dressing or with a fresh goat cheese served on a salad. In its development, it will be perfect with a roasted poultry with foie gras served with a few ravioles. A well aged Salers cheese will reveal it too</p>
<b>Laying down :</b>	1 to 5 years