

Crozes-Hermitage

Cuvée "Mise en Bouche" 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 :	"Mise en Bouche"
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 :	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 : Purple red with purple highlights, intense and deep</p> <p>Nose : Expressive, blackcurrant flavours, cherries, spices such as grey peppey and delicate touches of clove</p> <p>Mouth : Ample and generous, built on fine, delicate and subtle tannins. Structured mouth, balanced and of a fruit of great delicacy</p> <p>Good with : This wine will be perfect with natural and traditional cuisine such as a nice piece of rumsteak matured and grilled served with puffed potato, or with a roasted Ris de Veau with figs, or with a nice Fourme de Montbrison</p>
Laying down :	1 to 5 years