

# Crozes-Hermitage

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## Cuvée "Les Trois Chênes" 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>	Red
<b>Cuvée :</b>	"Les Trois Chênes"
<b>Vintage :</b>	2017
<b>Harvest Date:</b>	September 6 to 15, 2017
<b>Grape Variety :</b>	100 % Syrah
<b>ABV :</b>	13.5°
<b>Soil :</b>	Glacial alluvium composed of rolled pebbles
<b>Age of vineyards :</b>	25-60 years
<b>Cultivation :</b>	Ploughed soils, manual grape-picking
<b>Winemaking / maturing :</b>	All parcels are separately matured and aged (oak barrels or concrete vats for 15 days): ageing in half-muids or oak barrels for about 15 months). This cuvee is made with 20 % of whole crop
<b>Wine Tasting :</b>	<p>Colour: Deep purple with pink highlights. It has a beautiful, brilliant and bright colour</p> <p>Nose: The nose is clean and pleasant with blackcurrant and blackberry jam aroma</p> <p>Mouth: The attack in the mouth is fresh and offers a supple and delicate structure. We find the fruit in the mouth and a lot of delicacy. A pretty Crozes Hermitage</p> <p>Good with: Double "rib steak", "pailles" potatoes and cooking juice; Roast monkfish with bacon, "grenailles" potatoes; Cheese "Brie de Meaux"</p>
<b>Laying down :</b>	The character of this wine makes it possible to drink it today