

Crozes-Hermitage

Cuvée "Au Fil du Temps" 2018



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 :	2018
Harvest Date :	September 5 to 18, 2018
Grape Variety :	100 % Syrah
ABV :	14.5°
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 (vats for 15 days) and raised separately (in half-muids or barrel - duration: about 18 months). This cuvee is made with 20 % of whole crop
Wine Tasting :	<p>Colour: Dark and intense. Purple colour with violine highlights</p> <p>Nose: Rich and delightful revealed by spices and black fruit: blackcurrant, blackberry, clove, undergrowth and graphite point (pencil lead)</p> <p>Mouth: Unctuous, fleshy and of a great volume. The tannins reveal the delicate substance and give to this wine a great richness. Very long finish</p> <p>Good with: This wine will be perfect with strong and flavoursome dishes : meats, cheese : Lamb shoulder candied with anchovies, tomatoes candied with thyme, Duckling roasted into the pan and served with a few "grenaille" potatoes, Duck breast cooked on its skin, some black cherries with juice and a fine mash "Vitelotte" potatoes (purple potato), Ripened « Brillat Savarin » cheese</p>
Laying down :	This wine can be drunk now if served 2 hours before serving or if it is decanted. Or it should be forgotten for at least 5 years