

# Crozes-Hermitage

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## Cuvée "Les Trois Chênes" 2018



<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>	2018
<b>Harvest Date:</b>	September 5 to 18, 2018
<b>Grape Variety :</b>	100 % Syrah
<b>ABV :</b>	14°
<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 (vats for 15 days): ageing in half-muids or oak barrels for about 18 months). This cuvee is made with 20 % of whole crop
<b>Wine Tasting :</b>	<p><b>Colour:</b> Beautiful purple colour with bright highlights. The colour is dense and deep</p> <p><b>Nose:</b> The nose is open, revealed by juicy fruit like black cherry or raspberry. A few notes of spices appear</p> <p><b>Mouth:</b> Great delicacy. The ripe and coated tannins offer a fleshy and pulpy substance. The finish is long and elegant</p> <p><b>Good with:</b> This wine requires fleshy and tasty cookings such as grilled red meat or simmered for a long time : a (thick) Charolaise steak seared in a pan and accompanied by a good juice and few "giroles sautées" in butter, A young roast pigeon "on the chest", some rats and candied cloves of garlic, A candied beef cheek (for a long time) in wine lees and served with a large cannelloni gratin with parmesan</p>
<b>Laying down :</b>	This wine can be drunk now if served 2 hours before serving or if it is decanted. It also can be kept for a good 10 years