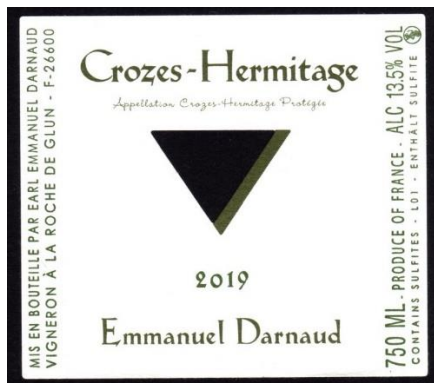


Crozes-Hermitage

White 2019



Wine growing Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme – Vallée du Rhône Nord - France)
Appellation :	Crozes-Hermitage
Color :	White
Vintage :	2019
Harvest date :	September 10, 2019
Grape variety :	100 % Marsanne
ABV :	13.5°
Terroir :	Rolled pebbles located at Pont-de-l'Isère and loess on granitic sands in Crozes-Hermitage village
Age of vines :	Pont-de-l'Isère vines : amount 25 years old Crozes-Hermitage vines : more 50 years old
Farming method :	Ploughed soils, manual grape picking
Winemaking / ageing :	Soft extraction of the juices (pneumatic pressoir), ageing in oak barrels (during 11 months)
Wine tasting :	<p>Color : Beautiful golden colour with bright and brilliant highlights</p> <p>Nose : The nose is rich and open. Notes of ripe apricot, of nectarine, of soft spices and a floral touch</p> <p>Palate : Fleshy and full-bodied. The dense and fruity substance offers a touch of freshness at the end. A wine of character</p> <p>Pairing : This wine has a fair and generous flesh that calls for tasty cuisine, simmered and worked such as : veal or fish blanquette / roasted sea bream fillet served with celery purée / trout tartare served with pieces of Granny Smith apple or with green lemon to bring a fresh contrast to this wine / a fresh goat cheese with a nice olive oil and black pepper (like « cervelle des canuts »)</p>
Laying down :	Wine to be drunk within 5 years