

Crozes-Hermitage

Cuvée "Mise en Bouche" 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 :	Red
Cuvée :	"Mise en Bouche"
Vintage :	2019
Harvest date :	September 10 to 20, 2019
Grape variety :	100 % Syrah
ABV :	14°
Terroir :	Rolled pebbles
Age of vines :	Amount 25 years old
Farming method :	Ploughed soils, manual grape picking
Winemaking / ageing :	All parcels are separately matured and aged (concrete vats for about 15 days) (concrete or stainless steel vats). There is a part of the whole harvest on this vintage
Wine tasting :	<p>Color : Beautiful purple colour with ruby highlights. Bright and brilliant</p> <p>Nose : Open and underlined by red fruit such as currant or blackcurrant berries. A spicy tip also appears</p> <p>Palate : Ample and generous. Tannins are present and are revealed under a refreshing bitterness at the end. A nice length in the palate</p> <p>Pairing : : The flesh and the structure of this wine call for a tasty cuisine of character such as : Kidney roasted in juice served with a few cherries and mashed potatoes / grilled piece of beef, such as flank steak or a thick beef tab served with a few turnips roasted in butter / cheese such as Epoisse, Brillat-Savarin or an old Mimolette</p>
Laying down :	This wine can be drunk as of today after it has breathed in a decanter or can also be stored between 5 and 10 years