

# Crozes-Hermitage

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## Cuvée "Mise en Bouche" 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>	"Mise en Bouche"
<b>Vintage :</b>	2018
<b>Harvest date :</b>	September 5 to 18, 2018
<b>Grape variety :</b>	100 % Syrah
<b>ABV :</b>	13.5°
<b>Terroir :</b>	Rolled pebbles
<b>Age of vines :</b>	Amount 25 years old
<b>Farming method :</b>	Ploughed soils, manual grape picking
<b>Winemaking / ageing :</b>	All parcels are separately matured and aged (oak barrels or concrete vats for 15 days) (70 % in wooden truncated vats and 30 % in oak barrels of 2 to 5 wines during 11 months). This cuvee is made with 20% of whole crop
<b>Wine tasting :</b>	<p><b>Color :</b> Purple red with violet highlights, deep and intense</p> <p><b>Nose :</b> Powerful with black cherry, spices such as grey pepper lixed with liquorice hints</p> <p><b>Palate :</b> Aple, generous and fleshy mouth with delicate and smoothed tannins</p> <p><b>Pairing :</b> This wine will be perfect with strong flavours such as grilled beef tournedos served with potatoes cooked in duck fat. A lamb tagine stewed with prunes. And also, would pair well with a strong and delicate cheese such as a matured « Tomme de Savoie au marc de raisin ».</p>
<b>Laying down :</b>	1 to 5 years