

Crozes-Hermitage Red

Cuvée "Au Fil du Temps"

« Les Saviaux, the estate's single-vineyard selection. Wines from this parcel are always more intense and juicier. Even more so than the others, time is a precious ally to tame the power and allow the minerality to shine through... »



Domaine :

Emmanuel Darnaud

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26600 La Roche de Glun
(Drôme - Vallée du Rhône Nord - France)
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Appellation :

Crozes-Hermitage

Color :

Red

Cuvée :

"Au Fil du Temps"
Single-vineyard selection : "Saviaux" terroir (La Roche de Glun)

Grap Varietal :

100 % Syrah

Yield :

35-40 Hectoliters per Hectar

Terroir :

Glacial alluvium composed of rolled pebbles

Climate :

Continental with Mediterranean influences,
moderate precipitation

Average age of vines :

More than 35 years

Viticulture :



Worked soils, manual harvesting, organically grown
(certified by Ecocert since 2023)

Vinemaking / Ageing :

Every parcel is vinified in concrete vats for 15 days.
Then ageing process takes places separately in barrels
or demi-muids for 12 to 18 months. A portion of
whole-bunch fermentation is used depending on the
vintage. Estate bottled

**Drinking window /
Ageing potential :**

This wine can be enjoyed now if decanted or opened 2
hours before serving. It can be cellared for up to 10
years. Serve at a temperature between 14 and 16°C

Tasting Notes :

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