

# Crozes-Hermitage Red

## Cuvée "Mise en Bouche"

« This is a blended cuvée. The idea is to create a wine full of vibrant fruit while ensuring depth and complexity! To achieve this, our key obsessions are seduction and silkiness. After all, let's not forget—it can be enjoyed right away... or not! »



**Domaine :**

**Emmanuel Darnaud**

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**Appellation :**

Crozes-Hermitage

**Color :**

Red

**Cuvée :**

"Mise en Bouche"

**Grap Varietal :**

100 % Syrah

**Yield :**

40-45 Hectoliters per Hectar

**Terroir :**

Glacial alluvium composed of rolled pebbles

**Climate :**

Continental with Mediterranean influences,  
moderate precipitation

**Average age of vines :**

Under 25 years old

**Viticulture :**



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

**Vinemaking / Ageing :**

Every parcel is vinified in concrete or stainless-steel vats for 15 days. The ageing process is mainly in vats, with a small proportion (maximum 20%) in oak for 12 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 or within the next 3 to 5 years. For optimal enjoyment of its fruity character, consider opening it in advance or decanting. Serve at a temperature between 14 and 16°C

**Tasting Notes :**

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