

Crozes-Hermitage Red

Cuvée "Les Trois Chênes"

« This is the estate's emblematic cuvée. The soil that makes up this wine gives us a certain richness, structured with a hint of minerality. The ageing in wood is important to refine it, but we never forget its robust character, which gives it a sleek balance! »



Domaine :

Emmanuel Darnaud

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Appellation :

Crozes-Hermitage

Color :

Red

Cuvée :

"Les Trois Chênes"

Grap Varietal :

100 % Syrah

Yield :

35-45 Hectoliters per Hectar

Terroir :

Glacial alluvium composed of rolled pebbles

Climate :

Continental with Mediterranean influences,
moderate precipitation

Average age of vines :

25 to 60 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 (barrels,
demi-muids, concrete or stainless steel) for 12 to 15
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 in wide glasses or
decanted, or within 2-8 years. Serve between 14 and
16°C

Tasting Notes :

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