

LES VINS DE VIENNE 2016 Crozes Hermitage

HISTORY

The vineyard of Crozes-Hermitage is not as old as its prestigious neighbor. During the 20th century it developed towards the south, where it replaced fruit orchards. This is the most recent and biggest appellation in the northern part of the Rhone Valley.

GÉOGRAPHY-TERROIR

Production surface area: 1,500 hectares spread throughout 11 districts. The vines on the slopes face south-west and are regularly blown by the Mistral wind.

Climate: largely continental with hot and dry summers.

Soils: the terroir is made up of a granite parent rock, covered by alluvial flint stone or smooth pebbles mixed with a high percentage of clay.

Crozes-Hermitage

This wine is chiefly derived from bought-in grapes. Our winegrowing partner shares our values and works according to our requirements: reasoned agriculture, limited yields and optimal maturity. Each parcel is supervised by our winemaker during the growing cycle. The best date to harvest is a joint decision.

Vigne

Grape variety: 100% syrah.

Density: 6,000 to 8,000 rootstock/hectare.

Yield: 45 hectoliters/hectare.

Pruning: gobelet and cordon de Royat.

Soils: smooth pebbles on chalky clay sandy soils.

Exposition: terraces on slopes and an alluvial plain.

Winemaking-Maturing

Harvest: partial destemming.

Vinification: traditional for 2 to 3 weeks. The fermentation is initiated using only indigenous yeast. Cap punching and pumping over.

Maturing: 12 months, 25% in vats and 75% in French oak casks.