



DOMAINE DES HAUTS CHÂSSIS

CROZES-HERMITAGE RED «LES CHASSIS»

Grape variety : 100 % Syrah - Yield: 38 hl/ha

Manually harvested and sorted directly at the vineyard. Vines aged over 80 years old.

De-stemmed before vatting for cold pre-fermentation (6-8°C) for 3 to 4 days, fermentation at 26 – 28°C before warm post-fermentation (27°C) for 20 to 25 days, then ageing in half-barrels (300l) or new 400l (15%) of between 1 and 3 wines for 12 months (malolactic fermentation in barrels).

The red wines of this vintage are derived from Syrah. Voluptuous and soft with a deep red colour and notes of red fruit and floral aroma. Although this Crozes-Hermitage can be kept for several years it can also be drunk young. Fresh in the first years it will develop stronger notes of spices and leather over the years and pairs well with :

Osso bucco à la Bigarad, T-bone steak, Rabbit Chasseur

THE TERROIR

This large vineyard has various soils. The most important area of land situated to the south and the east of Tain l'Hermitage, is a mix of red clay and thick layers of pebble stones, derived from different ice ages, forming a relatively flat landscape called plateaus or terraces (Les Chassis, Les Sept Chemins,). To the north-west the landscape changes and has marked slopes. Near Larnage and Crozes-Hermitage the stony terraces are covered with loess, kaolin clay and white sand. The northern villages (Erôme, Serves and Gervans) have granitic soil also covered with loess.

TASTING

Deep crimson colour with mahogany and mauve hues, the nose will discover an elegant expression where the candied fruit is enriched with spicy and balsamic notes but also a floral expression : light tobacco, vanilla and cacao, eglantine, fig and cherry brandy, rosemary and curcuma. The delicate and harmonized palate is both supple and crisp

