



DOMAINE DES HAUTS CHÂSSIS

CROZES-HERMITAGE RED «ESQUISSE»

Grape Variety : 100 % Syrah - Yield: 45 hl/ha

Manually harvested and sorted directly at the vineyard. Vines aged between 25 and 30 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 10 to 15 days, then aged in stainless steel tanks for 6 to 8 months and bottled in May.

The red wines of this vintage are derived from Syrah. Voluptuous and soft, a deep red colour with notes of red fruit and floral aroma. Although this Crozes-Hermitage can be kept for several years it can also be savoured young. From fresh during the first years it will develop stronger notes of spices and leather which will pair well the following dishes :

Quail eggs and Poutargue Crostines, Grilled pork or veal

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

Shiny aspect with a ruby red colour with mahogany hues. When first opened the nose expresses the maturing which evolves towards stewed fruit and floral notes and also fresh spices with a touch of balsamic : roses in bloom, sour orange, raisins and plum, nutmeg and cacao, dried meat. The soft and full palate conserves a tonic aromatic which wakens the work of the fruit while the patina of tannin gives a supple and calm structure.

