



# DOMAINE DES HAUTS CHÂSSIS

## CROZES-HERMITAGE RED « LES GALETS »

*Grape variety : 100% Syrah - Yield : 42 hl/ha*

Manually harvested and sorted directly at the vineyard. Vines aged between 30 and 60 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 15 to 20 days, then ageing in half-barrels (300l) or 400l of 3 to 7 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 :

Landais foie-gras stew, Potato, leek and Manchego cheese gratin.

### 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 mahogany colour with mauve hues, the nose will discover an elaborate and accomplished expression where the toasted aspect is the frame for a candied spicy and floral expression : vanilla, cacao and coffee liqueur, ras-el-hanout and nutmeg, camphor, dried flowers, fruit brandy. The soft and generous palate is supple and velvety with gentle tannins.

