

Grapes  
100% Syrah

Region/Appellation  
AOP Crozes-Hermitage

Alcohol by volume  
14.00%

Residual Sugar  
less than 025 g/l

pH  
3.98

Total Acidity  
5.37 g/l

Drinking Window  
2023 - 2030

Tasting Guide  
A B **C** D E  
Light Medium Full

Tasting note printed  
06/07/2024

# Crozes-Hermitage Petite Ruche Rouge 2019

## Winemaker Notes

A beautiful nose of red berries, blackcurrant and raspberry followed by a palate with beautiful freshness and roundness.

## Vineyard

From rocky terrace vineyards where the soil is composed of high alluvial deposit terraces with a lot of shingle.

## Winemaking

This Crozes-Hermitage is vinified in cement vats with two pumpings over per day. Vatting lasts between 3 and 4 weeks after the alcoholic fermentation. Aged in vats.

## Vintage

An impressive Rhône vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

## Food match

Grilled and Roasted Red Meats

Great with roasted lamb or barbecue meats.

