

Grapes 100% Syrah

Region/Appellation AOP Crozes-Hermitage

Alcohol by volume 13.50%

Residual Sugar 1 g/l

pH 3.83

Total Acidity 4.82 g/l

Drinking Window 2025 - 2030

Tasting Guide



Light



Medium

Full

Tasting note printed 12/03/2025

Crozes-Hermitage Les Varonniers 2020 6x75cl

Winemaker Notes

Nose: very ripe red fruits, blackcurrant and raspberry, then liquorice. Palate: ample and solid, vanilla and jam finish.

Vineyard

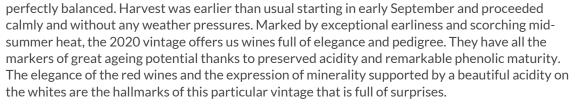
The granitic slopes are oriented South-West at the end of the Hermitage hill and on fluvial terraces on the "Chassis" plot.

Winemaking

Vinification is made in small concrete tank. Fermenting is long and lasts around one month to polymerize tannins. Only free-run juice is used. This wine is entirely matured in oak casks (with a percentage of new ones) from 14 to 18 months.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north



Food match

Grilled and Roasted Red Meats

Great with duck

