

PREFERENCE



CRIZES-HERMITAGE



Terroir

This vineyard, developed during the Roman occupation, is one of the most important regarding the northern appellation and spread on 11 towns of the Drôme region, on the left bank of the Rhone. Vines are situated on well-exposed terraces, composed of pebbles and Loess in the South. The vineyards in the North are on granitic soil.

Vinification

The wine, whose harvest is made at an optimum maturation of the grapes, is vinified on a traditional way : controlled temperature with long fermenting and is pumped over frequently. The vine varieties were carefully matured in our storehouses for the period of a year – partly in cask to obtain the requisite structure and sucrosity, partly in larger barrels to allow the aromas to develop.



Blending

This Crozes-Hermitage is produced from just one vine variety : Syrah, which gives the wine an aromatic pallet of fresh fruit and freshness in the mouth..

Tasting

The tasting reveals a wine with a beautiful deep red colour. The nose offers flavours of matured red fruit, spices, pepper and chocolate. The attack on the palate is first of all on the fruit and then on the spices with notes of violets and liquorice. The tannins are present and silky. The finish is ample, very well-balanced, harmonious and generous.

Its freshness and its elegance on the palate makes this Crozes-Hermitage our Preference.

Bottle 75cl	Case of 6 bottles		Palette Europe					
	Weight Kg	Dim (cm) Lxwxh	Nb of Bottles	Nb of Cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Burgundy Domain	8.70	25.5x17.2x30.8	630	105	5	21	914	120x80x165