

# Crozes-Hermitage Les Meysonniers Rouge 2022 6x75cl

## Grapes

100% Syrah

## Region/Appellation

AOP Crozes-Hermitage

## Alcohol by volume

13%

## Residual Sugar

1 g/l

## pH

3.75

## Total Acidity

5.57 g/l

## Drinking Window

2025 - 2027

## Tasting note printed

31/08/2025

## Winemaker Notes

'Les Meysonniers' is a wine with fleshy tannins and loads of floral and black fruit notes, as well as elegance.

## Vineyard

From gently sloping, south-facing hillsides, composed of Isère river sedimentary soils and large, round pebbles.

## Winemaking

Our Crozes-Hermitage is vinified traditionally with punching down and pumping over taking place in concrete tanks. This wine is made from organically grown grapes. The exclusion of all chemical products (in particular herbicides), and the ploughing of the vineyards, enables the vine to plunge its root system deep down into the heart of the soil. Deeper root systems make the vine's physiological behaviour more even, and provide better resistance to sudden changes in temperature.

## Vintage

Even if the profile of the 2022 vintage is broadly in line with other very sunny vintages, our patience has been rewarded, as the slow, gradual ripening at the start of September gave us even greater fullness and finesse. The vintage was particularly well suited to vinifications which include some whole clusters of grapes (up to 30%), which create lovely fresh aromas and lusciousness on the mid-palate.

## Food match

A great accompaniment to a hearty casserole, cote de boeuf or mature cheeses.

