



Grapes

100% Syrah

Region/Appellation

AOP Crozes-Hermitage

Alcohol by volume

14.00%

Residual Sugar

less than 0.25 g/l

pH

3.96

Total Acidity

5.57 g/l

Drinking Window

2023 - 2030

Tasting Guide

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

Tasting note printed

26/04/2024

Crozes-Hermitage Petite Ruche Rouge 2019 12 x Half Bottles

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 Rhone 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.

