

Grapes 100% Syrah

Region/Appellation **AOP Crozes-Hermitage** 

Alcohol by volume 12.50%

Residual Sugar less than 0.25 g/l

pН 3.74

**Total Acidity** 5.69 g/l

**Tasting Guide** 







E Full

Medium

Tasting note printed 25/04/2024

# Crozes-Hermitage Petite Ruche Rouge 2020 6x75cl

#### Winemaker Notes

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

## Vineyard

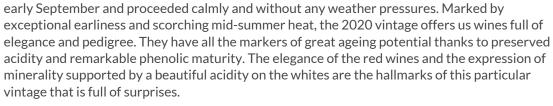
From rocky terrace vineyards where the soil is composed of high alluvial deposit terraces with a lot of shingle.

## 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

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 perfectly balanced. Harvest was earlier than usual starting in



#### Food match

Grilled and Roasted Red Meats

Great with roasted lamb or barbecue meats.

