

Grapes

100% Syrah

Region/Appellation

AOP Crozes-Hermitage

Alcohol by volume

12.50%

Residual Sugar

less than 0.25 g/l

pH

3.74

Total Acidity

5.69 g/l

Tasting Guide



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 early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Grilled and Roasted Red Meats

Great with roasted lamb or barbecue meats.

