

Grapes

100% Syrah

Region/Appellation

AOP Crozes-Hermitage

Alcohol by volume

12.5%

Residual Sugar

less than 03 g/l

pH

3.82

Total Acidity

5.43 g/l

Drinking Window

2025 - 2027

Tasting note printed

13/08/2025

# Crozes-Hermitage Petite Ruche Rouge 2022 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

We had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

## Food match

Great with roasted lamb or barbecue meats.

