

# Crozes-Hermitage Sicamor Rouge 2022 6x75cl

## Grapes

100% Syrah

## Region/Appellation

AOP Crozes-Hermitage

## Alcohol by volume

13%

## Drinking Window

2025 - 2028

## Tasting note printed

06/09/2025

## Winemaker Notes

A concentrated nose with notes of spice, black pepper, cloves and black fruit gums. On the palate, it is nice and light with velvety tannins and finish of ripe black fruits, cedar, concentrated juice and tapenade.

## Vineyard

A blend of different terroirs. Coarse-grained stony granite on the western side of the Hermitage hill. Puddingstone on the eastern side of the Hermitage hill. Terrace of river alluvium in Les Chassis area.

## Winemaking

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## 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

Spicy beef and coral lentils

