

Grapes

100% Syrah

Region/Appellation

AOP Crozes-Hermitage

Alcohol by volume

14.50%

Residual Sugar

less than 0.25 g/l

pH

3.87

Total Acidity

5.1 g/l

Drinking Window

2023 - 2030

Tasting Guide

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

Tasting note printed

27/04/2024

Crozes-Hermitage Sicamor 2018

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

Traditional vinification using destemmed grapes. Fermentation lasts 10 days in rough concrete tanks. Maceration lasts 4 - 5 weeks. The barrels used are demi-muids previously used for 4 - 5 fills. It spends 12 months in the barrel and then 6 months in concrete tank to further hone its structure.

Vintage

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

Food match

Grilled and Roasted Red Meats

Spicy beef and coral lentils

