



# Château de Curson, Rouge, AOP Crozes-Hermitage, Red

AOP Crozes-Hermitage, Vallée du Rhône, France

Etienne Pochon is the refined, slightly reserved owner in the eastern end of Crozes. He used to sell his grapes to one of the local co-operatives, but now makes his own wines from better-than-average fruit. Pochon oversees all elements of production, ensuring that the wine shows all the soft, fragrant plentiful fruit that has gone into it and this ripe and fruity wine shows he was right to go it alone.

### **PRESENTATION**

Along with a handful of other growers, the rather reserved Etienne Pochon has been instrumental in improving the quality and the image of Crozes-Hermitage and is producing some of the region's finest and most elegant wines.

### **TERROIR**

The soils, made up of quaternary gravel, are poorly fertile and sloping.

#### IN THE VINEYARD

This Crozes-Hermitage is on the best-exposed parcel of the vineyard, facing south on the hillside. Average age of vines: 40 years.

Yield: 35hl/ha

## WINEMAKING

Traditional 7-day fermentation, with temperature control. Juices are kept at 18° to promote malolactic fermentation.

### **AGEING**

Aged in oak barrels (80%) for 11 months.

# VARIETAL

Syrah 100%

### 14.5 % VOL.

GM: No.

 $Contains \ sulphites. \ Does \ not \ contain \ egg \ or \ egg \ products. \ Does \ not \ contain \ milk \ or \ milk-based \ products.$ 

# SERVING

16°C/61°F

# AGEING POTENTIAL

5 to 10 years

## **TASTING**

Luscious black-plum and berry notes are slightly baked and raisinated in this plush Syrah. Soft acidity and feathery tannins accentuate its round, ripe style. The finish is juicy and uncomplicated.







# FOOD PAIRINGS

Syrah also has a lot of spice which can be accentuated with a spicy dish or complemented with a fruity or jammy element in a dish. Anything savory with black pepper and olives, or meat/game served with raspberry sauce or fruit makes for an excellent Syrah food pairing.



