



Crozes-Hermitage Les Pichères, Rouge, 2021

AOC Crozes-Hermitage, Vallée du Rhône, France

Colour: bright, deep ruby colour

Nose: open and exuberant with aromas of small very ripe red fruit.

Palate: bold and rich with aromas of small red berries jam. Rich and long lasting wine.

TERROIR

Limestone sub-soil with alluvial soils on the surface with large pebbles (from the river Isère) in the village of Beaumont-Monteux. South facing.

WINEMAKING

Grapes are destemmed. Maceration in concrete vats (for a better thermic inertia) for about 4 weeks (depending on the vintage). Extraction made by pumping over and punching down.

AGEING

The barrel ageing lasts about 8 to 10 months depending on the vintage, followed by 6 months in concrete tanks.

VARIETAL

Syrah 100%

13% VOL.

FERRATON *f* PÈRE & FILS

CROZES-HERMITAGE
APPELLATION D'ORIGINE PROTÉGÉE

LIEU-DIT
Les Pichères
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