



# Northern Rhône, Domaine du Murinais, Les Amandiers, AOC Crozes-Hermitage, Rouge, 2021

AOC Crozes-Hermitage, Vallée du Rhône, France

A story of passion and patience for this family estate of 18 hectares of vines in the Croze Hermitage appellation: Luc and Catherine Tardy, have been working at Domaine du Murinais since 1998, with a history dating back to 1768. Working organically, the soils are ploughed, ridged and hoe-worked by hand. This is the work of a goldsmith for Luc Tardy, who "likes his wines to breathe the place where they were born, to express what he feels in the middle of his vines, inside his cellar".

## **PRESENTATION**

Named after a parcel where the vines are located, and where there is almond trees.

#### **TERROIR**

Clay-limestone terraces with pebbles.

## IN THE VINEYARD

No chemicals, a lot of work by hand. 15-25 years old vines.

# WINEMAKING

Manual harvest, selective sorting in the vineyard then in the cellar on a sorting table. Search for optimum ripening. Total destemming.

Wild yeasts fermentation.

25 days maceration in concrete tank with punching downs / pumping overs.

## **AGEING**

12 months in concrete tanks.

## VARIETAL

Syrah 100%

## GM: No

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

## AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

## TASTING

Polished wine with fine, subtle tannins; sumptuous, billowing fruit and supportive but unobtrusive structure.

## **FOOD PAIRINGS**

Red meat, rabbit, cheese.



