





# Northern Rhône, Domaine Luyton-Fleury, Les saraillers, AOC Crozes-Hermitage, Rouge

AOC Crozes-Hermitage, Vallée du Rhône, France

Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

### **PRESENTATION**

The climate here in the south boundary of the appellation, is continental with Mediterranean influences. Warm days and cool nights during the growing season help the grapes ripen slowly, preserving acidity, and developing complex flavors. From a single vineyard planted on welldraining granitic, pebbly and red sand soils allowing the vines to develop deep root systems, contributing to the wine's minerality and elegant structure.

#### LOCATION

Lieux dit: Les sarraillers.

### TERROIR

Parcel selection in the heart of the "terre du sud" terroir on higher-quality Syrah clones Granite and limestone.

## IN THE VINEYARD

Average age: over 10 years density: 5000 vines / ha yield: 45hl / ha

## WINEMAKING

Manual harvesting on braided vines, vinification with 30% whole grapes. Fermentation in stainless steel vats, maceration 15/20 days

## **AGEING**

Aged in barrels for 9 months (30% new wood)

# VARIETAL

Syrah 100%

## 13 % VOL.

GM: No

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

## **SERVING**

T° of service: 16°C / 61°F.

## AGEING POTENTIAL

Enjoy all year long, 5 to 10 years





## **TASTING**

Hints of violet and a touch of fur blend seamlessly with vibrant blackberry and cassis notes, creating a beautifully nuanced Syrah. The wine boasts a moderate, well-rounded body, bursting with lively, sun-kissed berry flavors. Delicately integrated tannins and a lingering crushed stone finish contribute to its fresh and balanced character.

## **FOOD PAIRINGS**

Grilled rib steak, risotto with porcini mushrooms, duck with olives.

## **REVIEWS AND AWARDS**

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2/2