



## Crozes-Hermitage Calendes, Rouge, 2024

AOC Crozes-Hermitage, Vallée du Rhône, France

*Colour: very intense purplish red. Nose: red fruits, blackcurrant and raspberry, followed by violet aromas. Palate: ample and generous, final of ripe fruits and spicy touch.*

### TERROIR

Glacial alluvial deposits with a lot of rounded pebbles, stones and gravel in the districts of Mercuriol and Beaumont-Monteux. Granitic soils of in the district of Larnage

### WINEMAKING

The grapes are destemmed and the vinification takes place in vats.

Extraction made by punching down and pumping over.

The maceration lasts around 20 days. Temperature-controlled vinification.

### AGEING

The wine is partly matured in large oak barrels for 8 months before bottling.

### VARIETAL

Syrah 100%

13,50 % VOL.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

