

DOMAINE COMBIER

AOC Crozes-Hermitage
Red



TERROIR

This vintage is a blend of plots located to the south and north of the Crozes-Hermitage appellation. In the south, clay-limestone soils scattered with rolled pebbles; in the north, hillsides of loess and granite. At 100-150 meters altitude, the 30-year-old vines planted in the plain offer a balanced and generous interpretation of Syrah, between structure and suppleness.

HARVEST

The grapes are harvested by hand with a selective sorting in the vineyard. This cuvée is the result of a blend of several plots from the southern part of the appellation.

WINEMAKING

Winemaking aims for suppleness and precision, with aging designed to refine tannins without masking the fruit.

TASTING

A round Syrah, carried by ripe and vibrant fruit. The nose reveals aromas of black fruits, licorice, and violet. In the mouth, the texture is supple, the tannins are smooth, and the whole seduces with its balance between generosity and freshness. To be enjoyed now for its suppleness and fruit, it can also age between 5 and 15 years.

TASTE PROFILE

Vins blancs ronds

FOOD PAIRINGS

This versatile Crozes-Hermitage goes well with both everyday cuisine and a more elaborate meal: duck shepherd's pie, herb-roasted pork, or vegetable stir-fry with soy sauce.