





Northern Rhône, Domaine du Murinais, Vieilles Vignes, AOC Crozes-Hermitage, Rouge

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

Wine coming vines which are in average 40 years old.

TFRROIR

Clay-limestone terraces and rounded pebbles.

IN THE VINEYARD

The vines are grown without weedkillers, chemical fertilizers or insecticides.

The soil is ploughed during the winter, and the vines are ridged, started and hoeed during the summer.

Vine diseases are managed by controlling vine vigor and using prophylactic methods. Phytosanitary treatment is used only when necessary, always giving preference to natural inputs.

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

AGEING

18 months in "demi-muids" of 2,3 and 4 wines, no racking during ageing. Bottled with no fining agent, slight filtration.

VARIETAL

Syrah 100%

13,5 % VOL.

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, 5 to 10 years

TASTING

Fruity, with raspberry, cherry and crushed strawberry aromas. Spicy notes (black pepper, cinnamon) blend with silky, delicate tannins.

FOOD PAIRINGS

Red meat, rabbit, game dishes, cheese.



