

## DOMAINE COMBIER

AOC Crozes-Hermitage  
Red



### TERROIR

The L vintage mainly comes from young vines (less than 15 years old), planted on flat lands with clay-limestone soils mixed with rolled pebbles, between 100 and 150 meters above sea level.

### HARVEST

The grapes are harvested by hand with selective sorting in the vineyard, then completely destemmed. This blend comes from a combination of several plots of young vines.

### WINEMAKING

The fermentation takes place in 50-hectoliter thermoregulated concrete tanks, allowing for gentle and precise extraction.

### AGEING

Breeding lasts 8 to 10 months, divided between 70% in ovoid concrete tanks to preserve the freshness of the fruit, and 30% in barrels and demi-muids of over 8 years, to provide just the right amount of structure.

### TASTING

The most accessible cuvée of the estate, the L seduces with its bright fruit and immediate freshness. We find a crunchy Syrah, marked by aromas of small red fruits, violet, and a slightly peppery touch. In the mouth, the wine is supple, carried by a beautiful liveliness. To be enjoyed in its youth to fully enjoy its fruit and freshness. However, it can be kept for up to 5 years.

### FOOD PAIRINGS

With its greediness and spontaneity, this vintage pairs perfectly with friendly dishes: marinated lamb skewers, falafel with fresh herbs, homemade fries, or even a pepper sauce tournedos. Also ideal for summer grilling or a tapas dinner party.

