

DOMAINE COMBIER

AOC Crozes-Hermitage
Red



TERROIR

Flagship cuvée of the estate, Clos des Grives comes from a clay-limestone plateau covered with rolled pebbles, emblematic terroir of Crozes-Hermitage. The 60-year-old vines plunge their roots deep, offering an intense and structured Syrah. This draining and sunny soil produces a wine that is both powerful and balanced, a signature of the Combié style.

HARVEST

The grapes are harvested by hand with rigorous sorting.

AGEING

After fermentation in stainless steel tanks, the wine is aged for 12 months in Burgundian barrels of one to three wines. An extended aging of 12 months in the bottle allows the whole to harmonize before being released on the market. A meticulous winemaking process, worthy of the prestige of this cuvée.

TASTING

The Clos des Grives embodies an intense and refined Syrah. The nose combines ripe black fruits, sweet spices, and a discreet floral touch. On the palate, the texture is ample, deep, supported by a beautiful tension and a harmonious structure. A cuvée that is both powerful and elegant, designed for aging, but already remarkable in its balance. A cuvée of great aging potential par excellence, the Clos des Grives can evolve serenely over 15 years or more. Its balance between power, freshness, and structure ensures a beautiful longevity, with a remarkable potential for complexity over time.

FOOD PAIRINGS

A wine of great scope that calls for dishes that match its stature: grilled rib steak, duck breast with figs, or even a tender osso buco. It will also enhance a long-simmered Provençal beef stew. Best reserved for large gatherings and flavorful dishes.