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CROZES HERMITAGE SELECTION

Grape variety: 100% Syrah
Yield: 35 hl / ha

Crozes Hermitage comes from vines of average 30 years of age, planted on alluvial soils of the Rhone appellation. The ground is covered with pebbles that accumulate heat during the day which preserves well during the cool nights. The 100% Syrah vines are cultivated sustainably to limit any potential spraying. Leaf plucking and green harvest to reduce the yields (average 35 Hl/Ha) improve the aromatic intensity of the grapes.

Winemaking: The grapes are de-stemmed 100%. The Tanks are pumped over morning and evening, with temperature control to obtain a fruitier wine. Vinification lasts 3 weeks. The wine aged is 50% in vats, 50% in used barrels for 9 months before bottling.

Vincent Paris' Crozes Hermitage is beautifully fleshy and juicy, showing red fruit flavours accompanied by spicy notes and a hint of savoury black olive. To fully enjoy this wines' vibrancy drink in its youth.