



Saint Cosme - "Crozes-Hermitage" AOP Crozes-Hermitage - red - 2010

100% Serine (ancient syrah). Granitic sloapes

Aged for twelve months: 20% in new oak - 40% in one year old barrels - 40% in two years old barrels.

The grapes ripe very well here and in any case quicker than in the extreme northern rhone. After a vintage 2009 which had been marked by some heat and concentrated wines, we come back with 2010 to a more classical profile of Crozes-Hermitage. Made with the best sloapes of Gervans and Erôme, it is one of the rare "100% sloape Crozes-Hermitage". The micro-climate here combines perfectly ripening and the required freshness to obtain relief.

The wine is long in the mouth, large as well, with significant relief developping till the end of the tasting. This is surprising: depending on the vintages, it takes characteristics from the south or from the north; the region of Hermitage is at the end of the two Rhones, being in the middle at the same time!.. When it ages, the Crozes Hermitage gains in density, loses its sharpness and develops soft aromas. Made with four different lieux-dits, the harvest has been destemmed and fermented for two weeks. The ageing was done without any racking.

Bottled without filtration.

Chemenee soot, blackberry, black pepper.