



Saint Cosme - "Crozes-Hermitage" AOP Crozes-Hermitage - red - 2012

100% Serine (ancient syrah).

Granitic slopes in Gervans, Erôme and Larnage.

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

I would like to say once again how high is the quality of the slopes of Gervans and Erôme. Offer a Crozes-Hermitage that is produced in this area is a great pleasure. This is a good introduction to the syrah of the Northern Rhône. Easier to understand than Saint Joseph, with a pleasant fruit, less expensive than a Côte-Rôtie, the Crozes-Hermitage can be drunk on its fruit or kept for several years. It is a great ambassador of the Northern Rhône wines. The 2012, a good classic vintage, develops good finesse and complexity. This is not the « biggest » Crozes that I have made ; on this point of view it is quite far from 2009 for example. But a wine with depth doesn't always need to be massive and the geological proximity of the Hermitage hill gives to my Crozes the « reserve » that allows to develop some bits of magical. Taste a bottle and keep the others.

Chemenee soot, black pepper, blackcurrant, oriental aromas

Bottled without filtration.