



Saint Cosme - "Crozes-Hermitage" AOP Crozes-Hermitage - red - 2013

100% Serine (ancient syrah).

Granitic slopes from Erôme, Gervans and Larnage.

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

This is always a pleasure to be able to vinify this Crozes-Hermitage from the greatest spots of the appellation. The texture and the finesse generated by these places are charming and different. This little region does not look like its sister from the north, the Côte-Rôtie. It is important to understand that the Hermitage climate gets some mediterranean influence, with a quite large amount of sun. The most impressive is the rain statistic : the Hermitage region gets an average of 430 mm of rain / year. Just to compare, Gigondas and Paris get 650 mm ! This is difficult to believe but it shows how important is the type of rain in a viticultural region. Their distribution through the year has a big impact on the plants. The Hermitage region probably gets an ideal climate to grow vines : a quite low quantity of rain well distributed through the year, combined with a good amount of sun without any excessive temperatures. And we shouldn't forget about the Mistral wind which regulates and purifies. If you pay attention, I think you can identify these datas in your glass of Saint Cosme Crozes-Hermitage.

Cold chemene, pepper, blackcurrant, oriental aromas

Bottled without any filtration