



Saint Cosme - "Crozes-Hermitage"

AOP Crozes-Hermitage - red - 2014

100% Serine (an ancient form of Syrah).

Destemmed crop. Granite soils.

Twelve months' ageing: 20% in new casks – 40% in casks used for one wine - 40% in casks used for two wines.

Sourced from the finest hillside vineyards in Larnage, Erôme and Gervans, our Crozes-Hermitage often has more in common with a Hermitage than with a Crozes from the plains. As a reminder, hillside vineyards account for just 20% of the appellation. As Syrah expresses itself differently depending on the soils it is grown on, the 'marker' of a Crozes-Hermitage is its fruit intensity, which invariably gives it a pleasurable dimension and drinkability. It is therefore essential to have some good bottles of Crozes-Hermitage in your cellar if you tend to be an instant pleasure-seeker. This is even more true of the 2014, which offers imbibers an immediate connection with its origins. Actually, this is one of the advantages of a 'gentler' vintage: sense of place is revealed earlier on in the wine's evolution, unlike great vintages which need time to express their intrinsic character. This 2014 Crozes fully encapsulates the finesse of the hillsides of Gervans and its beautiful granite soils. Wines from this terroir are never heavy but always show depth and length. They have pedigree.

Smoked bacon, blueberry, white pepper and incense. Bottled without filtering.