

# CROZES-HERMITAGE WHITE

## *Les Charmeuses*

Very charming wine

Charming Marsanne, charming Roussanne, charming H  l  ne and three charming Mucyn daughters. With this wine, Jean-Pierre pays tribute to all the women in his life!

When you savour this Crozes-Hermitage white, no doubt you too will fall for its charm...

**Vintage : 2018**

**Production : 7000 bottles 750ml**

**Grape Varieties : 60% Marsanne-40% Roussanne**

### VITICULTURAL DATA

**Average age of the vines : 30 years**

**Type of soil :** North of Crozes-Hermitage on south facing, calcareous slopes (silt).

**Altitude : 155m**

**Climate :** Oceanic and continental

**Density of plantation : 7000 vines/ha**

**Yield : 45Hl/ha (5850kg/ha)**

**Cultivation techniques :** Sustainable growing methods vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

### **Harvest**

Hand picking harvest

It took place during the first fortnight of September

### **Vinification**

Gently pressing, racking of the must

Alcoholic fermentation : 20% in barrels - 80% in vat at 16  C for 3 to 4 weeks

Regular stirring of the lees

Matured on lees for 9 months in barrel of 4 years old, Vosges oak barrel low toast and in vat

### **Presentation**

Bottle : Burgundy

Cork : Natural 44\*24

Cap : thick aluminium

Box : C/12 bottles 750ml

### **Tasting notes**

Pale golden and limpid with green and cover hue

Strong and lively nose, floral perfume with nuances of hawthorn, gentian, apricot, candied fruit, nutty with toasted notes.

Well balanced fat, reminding the nose aromas. A richly wine with superb length and balance.

This wine can be enjoyed young but also be kept for a few years.

Best enjoyed chilled : 10-12  C

Ideal with a starter, scallop shell or fresh water fish (almond trout, white butter pike



### WINE ANALYSIS

**Alcohol: : 13.41%**

**Residual sugars : <2g/liter**

**pH : 3.47**

**Total Acidity : 2.53g/liter**

### AWARDS

15.5/20

89/100

Revue des Vins de France

Jeb Dunnuck



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