

CROZES-HERMITAGE RED

Les Entrecoeurs

The name of this pure Syrah wine has been taken from a vineyard task. Pruning the “entrecoeurs” (lateral shoots) entails going through the vineyards at the start of summer to remove the superfluous branches. The sap is therefore concentrated in the other branches, those that will bear the fruit.

“Entrecoeurs, literally “between hearts”, between “two hearts” in our case... This technical yet very poetic term also brings to mind H el ene & Jean-Pierre’s shared labour of love

Vintage : 2022

Production : 36000 bottles 750ml

Grape Variety : 100% Syrah

VITICULTURAL DATA

Average age of the vines : 40 years

Type of soil : Glacio-fluvial alluvium with terraces bearing the rounded stones of the Rhone, right on th 45th parallel

Altitude : 140m

Climate : Oceanic and continental

Density of plantation : 5000 vines/ha

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

Cultivation techniques : Organic growing methods (third year of conversion), vines with high trellising, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

Harvest

Manual and machine harvesting

It took place the first fortnight of September

Vinification

Total de-stemming 100%, No crushing

Short cold maceration was applied before fermentation

22 days of maceration with punching of the cap

Temperature control during the fermentation

Ageing in tank

Presentation

Bottle : Burgundy

Cork : Natural 44*24

Cap : thick aluminium

Box : C/12 bottles 750ml

Tasting notes

Attractive and vibrant dark ruby colour with purple hues

On the nose, the powerful aromas of dark fruit, mocha cake, morello cherry are made more complex by spicy notes and hints of liquorice.

On the palate the wine offers up fruit with a fine structure and smooth tannins. Long finish

This wine can be enjoyed when young, but also possesses good longevity

Ideal drinking temperature : 16 C

Pairs well with beef bourguignon, grilled side of beef, red meat, andouillette (tripe sausage) with shallots



WINE ANALYSIS

Alcohol: : 12.95%

Residual sugars : <2g/liter

pH : 3.78

Total Acidity : 2.93g/liter

