



CROZES-HERMITAGE "DOMAINE DE ROURE"

PRODUIT

Located on the steep granite slopes of Gervans, north of Tain-l'Hermitage, the Crozes-Hermitage « Domaine de Roure » comes from an ambitious terroir, renowned for producing exceptional Syrah wines with strong character. This 100% Syrah red cuvée, made from old vines planted in 1945, seduces with an intense nose combining violet, fresh red fruits, pepper and hints of violet, olives and cocoa. On the palate, it displays a full and silky texture, with fine tannins, beautiful depth and a long finish with accents of black olive and cherry. Traditional vinification, with complete destemming, three-week maceration, and aging for 12 to 18 months in French barrels and/or demi-muids depending on the vintage, helps to enhance the expression of the terroir. This wine pairs ideally with roast meats, game, or mushroom dishes, and can be kept for several years, or even longer, for those who like structured and evolving wines.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Côtes du Rhône / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	20 ans +
Cépages	Syrah