

Laurent Combiér

Crozes-Hermitage Rouge 2022



RED STILL WINE



FRANCE



RHÔNE



ORGANIC



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Complex fruit aromas, with secondary notes of tar and leather and a touch of spicy oak. These characters are echoed on the palate with firm, ripe and elegant tannins.

VITICULTURE

In the village of Pont de l'Isère, Gervans, Serves s/ Rhône, the terroir is chalky-clay with smooth pebbles on the southern side. Loessic slopes and granite slopes on the northern side. Yields are 42 hectolitres / ha and the harvest is carried out by hand with selective sorting.

VINIFICATION

Total destemming is carried out. The wine stays for 25 days in temperature controlled stainless steel vats. Pumping over twice daily, 12-month maturing in new oak. Blending of the three terroirs after tasting.

FOOD MATCHING

Lamb, medium aged cheeses, roasted chicken and vegetables.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Syrah (100%)
CLOSURE	Natural Cork
SKU CODE	21626122
EXPRESSION	Red, Warm and Spicy
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
SKU	21626122