

# Crozes-Hermitage

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## Cuvée "Les Trois Chênes" 2015



<b>Wine growing Estate :</b>	<b>Emmanuel Darnaud</b> 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
<b>Appellation :</b>	Crozes-Hermitage
<b>Color :</b>	Red
<b>Cuvée :</b>	"Les Trois Chênes"
<b>Vintage :</b>	2015
<b>Harvest Date:</b>	September 3 to 16, 2015
<b>Grape Variety :</b>	100 % Syrah
<b>ABV :</b>	13.5°
<b>Soil :</b>	Glacial alluvium composed of rolled pebbles
<b>Age of vineyards :</b>	25-60 years
<b>Cultivation :</b>	Ploughed soils, manual grape-picking
<b>Winemaking / maturing :</b>	All parcels are separately matured and aged (oak barrels or concrete vats for 15 days) : ageing in half-muids or oak barrels for about 15 months)
<b>Wine Tasting :</b>	<p><b>Color :</b> Red purple, sparkling glint, slight bluish tint</p> <p><b>Nose :</b> Plain and complex. First hints of blackberry and blackcurrant. After ventilation, mineral and spicy hints appear</p> <p><b>Mouth :</b> Full-bodied and concentrated, the taste reveals firm, dense and deep tannins. This win is structured and tight but also very delicate. An amazing contrast</p> <p><b>Good with :</b> This wine, with its structure and big depth, is excellent with tasty and textured cookings : Lièvre à la Royale, Boeuf en crouste, thick ans marbled Côte de Boeuf fried in the pan</p>
<b>Laying down :</b>	Can be drunk immediately after a long while in a decanter (one day or one night) or to savour between 2025 and 2030