



"Terroir"

- **Vineyards:** these are the largest of the Northern Appellation vineyards. They cover 11 communes on the right bank of the Rhône, located in the Drôme.
- **Soil types:** in the North, a continuation of the granite slopes of the Hermitage; in the South, glacio-fluvial alluvium with terraces bearing the rounded stones of the Rhône, or of loess.
- **Climate:** full southern orientation and subject to the Mistral.
- **Background:** these vineyards are not as old as those of the Hermitage, and has only recently been developed in the South and which was previously used for fruit cultivation. Crozes-Hermitage was consecrated Local Appellation in 1937.

Production

- **Area under cultivation*:** 1411 hectares, annual production: 61773 hl; basic yield: 45 hl/hectare.
- **Grape variety mix:** Syrah for the reds (possibly a maximum of 15% Marsanne or Roussanne), Marsanne and Roussanne for the whites.
- **Pruning:** vines are pruned to two productive eyes, except for the Syrah, for which long pruning is permitted.
- **Wine making:** for reds and whites, natural alcohol content by volume 10% minimum.

Tasting and drinking

- **Appearance:** the reds have a sustained bright hue. The whites are pale golden and limpid.
- **Nose:** the reds have a bouquet of red fruits, leather and spices.
- **Palate:** well-structured, long on the palate, tannic but smooth. The whites are rounded with a touch of zest.
- **At the table:** in their youth the reds combine well with delicatessen meats, lamb or roasted guinea fowl. On maturity they are a perfect accompaniment to casseroles, coq au vin, rich beef stew, beef in red wine, etc. Served at 14° to 16°, they should be uncorked 2 hours before serving. The whites come into their own served with a puff pastry Starter or fresh water fish (trout, pike-perch). At maturity, they offer a refined compliment to oven baked prawns delicately seasoned with saffron.
- **Laying down:** reds can be laid down for long periods. Good vintages: 1983, 1990. Whites can be enjoyed young but may also be kept for a few years.
- **News:** an experimental area was created in order to carry out tests on the behaviour of the Syrah grape variety (support of grafts, improving methods of working with the vines) in order to better optimise the wines resulting from this grape variety.
- **Famous patron:** a bandit called Mandrin.



The words express to it

The Queen vine invades the plain and the rhythm of every moment in life. It traverses the plains, climbs mountains, flows down towards the valleys and lets itself slide just to the river within the axis of the 45th parallel, that is to say a distance equal to that of the Equator to the North pole.

* Source: harvest statement 2006

