

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

CROZES-HERMITAGE LA PETITE RUCHE



DETAILS OF PRODUCTION

The appellation was initially applied only to the village and surrounding area of Crozes-Hermitage, on account of the notoriety won by several parcels of vineyards selected as Hermitage A.O.C. (Controlled Appellation). It is now a well known wine. The soil is composed of high alluvial deposit terraces with a lot of shingles.

Grapes are harvested at maturity. This Crozes-Hermitage is vinified in cement vats with a daily pumping over. Vatting lasts between 2 and 3 weeks after the alcoholic fermentation. Ageing is performed in vats. The wine will be bottled the next autumn to preserve a maximum of fruits.

TASTING NOTES

Intense purplish red. A nose of red berries, blackcurrant and raspberry. Fresh and round on the palate, a flurry of fruits on the finish.

HOW TO SERVE

Pour alongside meats and poultry. Works particularly well with cooked pork meats and cheeses.

VINTAGE

2014

STYLE

Red

BLEND OF GRAPES

100% Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

13%

