



GRAPE VARIETIES

Syrah

APELLATION

Crozes-Hermitage

SOIL

Fluvio-glacial alluvium and loess terraces in the southeast of the appellation for $\frac{3}{4}$ of the assemblage and granitic hillside surrounding the Hermitage for the rest.

LES PAILLANCHES AOC Crozes - Hermitage Red 2018

Crozes-Hermitage

VINIFICATION

Total crushing - pre-fermentation natural maceration of temperature and time varying according to the tanks - Delicate extraction by 1 to 2 shedding at the beginning of the fermentation phase and then by small fractional pumping up until the end of fermentation. Post fermentation vatting hot, up to 32 °C in 2015 for the most beautiful vats. Total vatting of 3 to 5 weeks.

AGEING

12 months (Tank)

TASTING NOTES

In Crozes, our Syrahs must express a subtle bouquet of violet and liquorice with the right balance between fruit and tannins. On the palate one finds notes of fresh fruits and graphite for a very concentrated wine where the tannic structure melts into the wine in roundness and fruit.

FOOD PAIRINGS

Tasty poultry, sausages, and meat

RESOURCES

www.ogier.fr/fr/#top