

Vintage:
2019

Tier:
Excellence

Grapes:
100% Syrah

Region/Appellation:
Rhône Valley
AOP Crozes-Hermitage

Alcohol by Volume:
14.5%

Residual Sugar:
<.25 g/L

pH:
3.87

Total Acidity:
5.1 g/L

Vegetarian:
No

Vegan:
No

Drinking Window:
2021 - 2030

Certifications :



Sicamor Crozes-Hermitage

The Wine

Seek-a-more Crows-AIR-mee-taj Rooj

Winemaker Notes

A concentrated nose with notes of spice, black pepper, cloves and black fruit gums. On the palate, it is nice and light with velvety tannins and finish of ripe black fruits, cedar, concentrated juice and tapanade.

Vineyard

A blend of different terroirs. Coarse-grained stony granite on the western side of the Hermitage hill. Puddingstone on the eastern side of the Hermitage hill. Terrace of river alluvium in the "Les Chassis" area.

Winemaking

Traditional vinification using destemmed grapes. Fermentation lasts 10 days in rough concrete tanks. Maceration lasts 4 - 5 weeks. The barrels used are demi-muids previously used for 4 - 5 fills. It spends 12 months in the barrel and then 6 months in concrete tank to further hone its structure.

Food match

Grilled and Roasted Red Meats

Perfect with pizza, pasta, casseroles and stews. Also enjoyable with mature, strong cheese, as well as Asian inspired dishes.

