



Les Varonniers AOP Crozes-Hermitage

Vintage:
2019

Tier:
Fac & Spera

Grapes:
100% Syrah

Region/Appellation:
**Rhône Valley
AOP Crozes-Hermitage**

Alcohol by Volume:
14.5%

Vegetarian:
Yes

Certifications :



Ratings:

JD: 97-99/100

Decanter: 94/100

Winemaker Notes

Dark, red with garnet highlights throughout. The nose is lovely with notes very ripe red fruits, blackcurrant and licorice. The palate is similar to the nose, and is ample and solid, while displaying a long and lingering finish.

Vineyard

To elaborate our “Varonniers” wine, we have chosen our oldest Crozes-Hermitage vines (more than 60 years old on average). The granitic slopes are oriented South-East at the end of the Hermitage hill and on fluvial terraces on the “Chassis” plot.

Winemaking

Hand-harvested at maturity. Vinification is made in small concrete tank. Fermenting is long and lasts around one month to polymerize tannins. Only free-run juice is used.

This wine is entirely matured in oak casks (with a percentage of new ones) from 14 to 18 months.

Food Match

Great with roasted meats or grilled vegetables. Also pairs well with wood-fired pizza, pasta, casseroles and stews.

