



2021 Les Meysonniers Rouge

(Lay May-Sone-ee AY Rooj Crows Air-MEE-taj)

Rhône Valley, AOP Crozes-Hermitage

Grapes:

100% Syrah

Alcohol by Volume:

13.0%

Region:



Aging Potential:

Now through 2031

Food Pairing:

Pairs beautifully with pizza, pasta, casseroles and hearty stews.

Certifications:

Organic/Biodynamic



Winemaker Notes

'Les Meysonniers' shows red fruits, blackcurrant, and raspberry that is ample and round on the palate with stewed fruits and vanilla to finish.

Vineyard

South facing slopes. The soil consists of a mixture of clay, pebbles and gravel. The alluvial terroir of Crozes-Hermitage was formed by terraces from the Rhône and Isère rivers.

Vintage

The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristic of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. Grapes are harvested by hand during dry, sunny weather.

Winemaking

Our Crozes-Hermitage is vinified traditionally with punching down and pumping over taking place in concrete tanks. This wine is made from organically grown grapes. The exclusion of all chemical products (in particular herbicides), and the ploughing of the vineyards, enables the vine to plunge its root system deep down into the heart of the soil.

Deeper root systems make the vine's physiological behavior more even and provide better resistance to sudden changes in temperature.

Aging

The wine is aged 7-8 months in 100% stainless-steel tanks in order to preserve the aromatic quality.

