



Champagnes & Châteaux
QUALITY SINCE 1989

CÔTES-DU-RHÔNE LE SERRE DE LA GARDE 2018 DOMAINE FOND CROZE (ORGANIC)

Domaine Fond Croze was established in 1918 by Charles Long. Now in its fourth generation, this family business is run by brothers Daniel (Vineyard Manager) and Bruno Long (Winemaker). Daniel looks after the 70-hectare vineyard and takes care to apply viticulture that respects the environment. Their vineyard was converted to organic farming in 2009. Bruno perfects himself in the field of oenology and elaborates today cuvées of excellence and character.

Grape: 70% Grenache – 30% Syrah

Vineyard & Vinification Note: This wine comes from the vineyard in Saint-Roman-De-Malegarde. Its exposure on the hill's northern slope gives it a magnificent freshness. Stony-clay-limestone hillsides, with a North-West exposure.

The harvest is sorted and destemmed, then the vinification takes place in concrete vats. Ageing in vats for one to two years.

Tasting Note: Bright dark garnet colour with purplish reflections. On the first nose, we have a wine with a beautiful aromatic complexity. After opening, notes of black fruits, blackberries and cassis are released and followed by peppery notes. In the mouth, the tannins are smooth and silky, the aromas on the nose of black fruits and spices are also present. Nice power and length – a delicious wine. **Ageing potential:** 3 to 5 years.

Wine Advocate : The 2018 Cotes du Rhone le Serre de la Garde is a 70-30 blend of Grenache and Syrah. Loaded with fruit, it's also herbal at times, with tendrils of thyme and bay leaf among the raspberries and cherries. Medium to full-bodied, it's supple, yet not soft or overripe, with some tea-like tannins on the finish. It should drink well through 2026 or so. **90 Points, Joe Czerwinski, November 2020**

Jeb Dunnuck: The 2018 Côtes Du Rhône should be another outstanding wine. Made from 70% Grenache and 30% Syrah that was destemmed and is still aging in concrete tanks, it has old-school notes of dark berry fruits, peppery herbs, and garrigue as well as a medium-bodied mouthfeel. It's a charming, balanced, high-quality Côtes Du Rhône. **89-91 Points, August 19**

Food pairing: Ideal with grilled meat, a charcuterie platter, beef bourguignon and cheeses such as comté, brie and some goats cheeses.



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