



Champagnes & Châteaux

QUALITY SINCE 1989

## CROZES HERMITAGE LES MACHONNIÈRES 2015 DOMAINE DES ENTREFAUX

Although the Tardy family have been growing grapes for 5 generations, they only began to estate-bottle their Crozes-Hermitage in 1979. The Domaine was created in 1979 by Charles Tardy. He was joined in the 1990's by his son François, who is now accompanied by his wife Anne.

They farm 22 hectares of Syrah on the pebbly limestone terrace of Les Chassis, known for producing the finest Crozes-Hermitage reds and a further 6 hectares of white varieties, mainly Marsanne with a little Roussanne.

**Grape:** 100% Syrah

### **Vineyard & Vinification Note:**

Located in Beaumont-Monteux

The vines are cultivated without weed killer, chemical fertilizers or synthetic products. **Surface area** of 1.5 ha -**Soil:** Diluvium stony alpine, ploughed soil.

**Pruning:** Cordon De Royat -**Age of vines:** 25 years

Manual harvesting- **Yield** 35 hl / ha

**Vinification:** 100% Destemmed -Fermentation with indigenous yeasts

Fermentation approximately 3 weeks in concrete vats

Temperature control between 25 and 30 °- Bi-daily pumping

Pneumatic pressing

**Ageing:** In barrels of 1 to 5 wines. Malolactic in barrels

Raised on the lees for 12 months

**Tasting Note:** Shiny, very deep dark-purple colour with tawny and mahogany highlights. The nose needs airing to find a ripe, spicy character with some vegetal notes and balanced oak, rose and leather, olive, blackberry and fruit in alcohol, artichoke, cocoa and ras-el-anout. The palate is full and silky.

**Food pairing:** Pairs well with red meat and game. Also a good partner to chocolate.



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