



Champagnes & Châteaux

QUALITY SINCE 1989

CÔTES-DU-RHÔNE VILLAGES « MOZAIK » 2017 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. All aspect of winemaking is supervised by Philippe Cambie, who is considered to be among the world's best winemakers by none other than Robert Parker! Guillaume, Daniel's son, joined the family business in 2017 to carry on the development of the Domaine.

A beautiful blend of Grenache, Syrah and Carignan giving this wine a nice balance between power and aromatic freshness.

Beautiful expression of fruit with fine and rounded tannins.

Grape: 60% Grenache – 30% Syrah – 10% Carignan

Vineyard & Vinification Note:

This wine comes from the vineyard in Saint-Roman-De-Malegarde. Its exposure on the northern slope of the hill offers a magnificent freshness. Stony clay-limestone hillsides, with a North-West.

Cuvée made with old vines of Carignan, Grenache and Syrah.

Mosaic is the result of the combination of the different terroirs of Saint-Roman-de-Malegarde, and the selection of grape varieties from the three cuvées: Shyrus, Romanaise and Vieux Ceps de Raymond.

The harvest is sorted and destemmed, then the vinification takes place in concrete vats. Ageing in concrete vats for the Carignans, in 350-litre barrels for the Grenaches and in 225-litre barrels for the Syrahs.

Tasting Note: Very sustained colour, ruby red with purplish reflections. On the nose, aromas of intense fruit, liquorice and spices. In the mouth, a remarkable power. Elegant and very long with a spicy aromatic finish.

Ageing potential: 3 to 5 years.

Food pairing: Perfect with steak, game, a beef lasagna and strong cheeses.



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