

CROZES HERMITAGE ROUGE 2021 DOMAINE DES ENTREFAUX (ORGANIC)

Although the Tardy family has been growing grapes for five generations, they only began to estate-bottle their Crozes-Hermitage in 1979. Charles Tardy created the Domaine des Entrefaux in 1979. In the 1990s, his son François, now accompanied by his wife Anne, joined him.

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. In 2000, they began implementing organic farming practices, and in 2013, they earned their official certification.

Grape: 100% Syrah

Vineyard & Vinification Note:

Located in Beaumont-Monteux, Chanos-Curson, and Mercurol Pont de l'Isère. The estate is certified Ecocert Organic Agriculture
The vines are cultivated without weed killer, chemical fertilisers or synthetic products. **Surface area** of 16 ha.**Soil**: Diluvium stony alpine, ploughed soil; and clay-limestone soil tilled and grassed.**Pruning:** Cordon De Royat **Age of vines:** 5 to 50 years - Manual harvesting. Yield 29 hl/ha

Vinification: 100% Destemmed

Fermentation with indigenous yeasts. Fermentation for 2 to 3 weeks in concrete vats

Ageing: After malolactic, the wines are aged in vats 10% and 90% in barrels and oak vats for one year.

Tasting Note: This wine is an intense garnet colour with black, tan, and purple tints. The nose opens early with a mineral touch and offers a delicious fruit expression accompanied by floral and spicy notes: warm sand, violet, fruit and alcohol confit, and four spices. The mouth is warm and round and has a soft texture with silky tannins.

Food pairing: It can be enjoyed throughout a meal. It is excellent with beef stew, cassoulet, Moroccan tagine, and coq au vin.

Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN t 020 7326 9655 e info@champagnesandchateaux.co.uk champagnesandchateaux.co.uk





