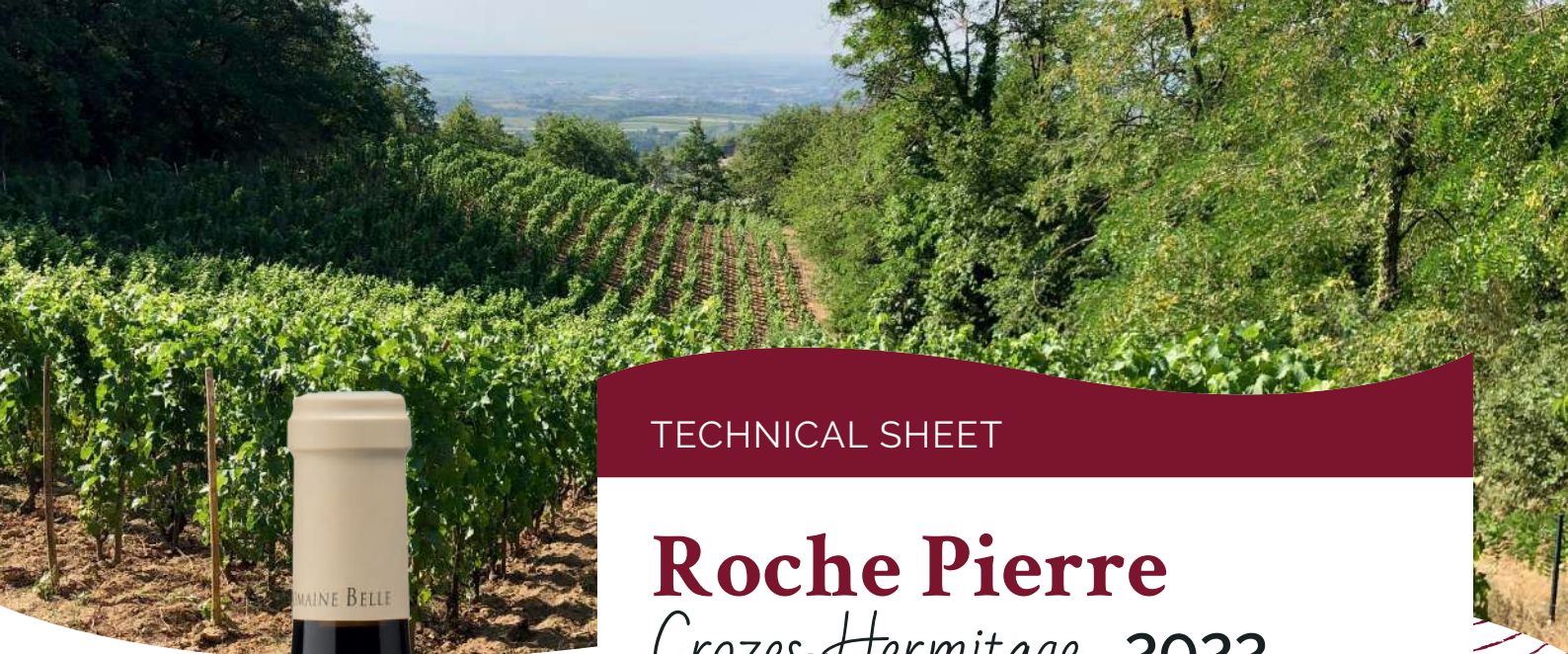




TECHNICAL SHEET

Roche Pierre

Crozes-Hermitage - 2022

Vineyard :
Commune de Larnage

Northern part of appellation
N 45.106411 & E 4.855454
Vineyard located on the hillside



Grape variety :
100% Syrah
(80 years-old vines)

Yield :
30 hl / ha

Terroir : granite.

Viticulture : organic manure, protection natural and reasoned.

Harvest : Hand harvested in boxes with selective sorting.

Vinification : Traditional in temperature controlled stainless steel vats, de-stemming, daily pumping over and punching down, a final warm maceration, four-week fermentation with indigenous yeasts.

Ageing : 24 months in oak barrels with selection of new and 1 to 2 years old barrels.

Tasting : Produced from the granite slopes of the northern appellation, Roche Pierre reveals aromas of blackcurrant, wild blackberry, violet, black pepper and graphite, with subtle smoky notes. The palate is powerful yet refined, with fine-grained tannins, concentrated fruit and remarkable freshness, leading to a long, mineral finish.

Pairing : Game, sweetbreads, dry-aged beef and black truffle dishes



Label :

Organic farming certified ECOCERT

Press : Jeb Dunnuck : 95

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Sublimer ce que la nature nous offre

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