

# LE CHEMIN 2021

## AOP Crozes-Hermitage



Chanos-Curson

Soils of the very ancient high terraces of the Rhône and calcareous Pliocene marls



100% Syrah



### Tasting notes

*Bright intense red colour. The nose releases roasted notes (cocoa, coffee). The palate is silky with aromas of blackberries and kirsch cherries with a hint of caramel. Fine tannic finish.*



### Vinification - Ageing

12 months in oak barrels



### Cellaring

10 years



### Food pairing

- Simmered dishes
- Rack of lamb
- Dark chocolate desserts



### Service

16 - 17 °C  
60,8 - 62,6 °F

