









COLLECTION

Domaine des Clairmonts

Crozes-Hermitage Bio Red

2017

RARE WINES

-  1
-  Syrah
-  12 months
-  6 years
-  15-17°C
-  Osso Bucco. slow-cooked meat

ITS ORIGINS

Domaine des Clairmonts, the founding base of Clairmont, has been established in the heart of the Crozes-Hermitage since 1963. This Syrah wine comes from a plot of old vines trained on stakes. The sandy-clayey soil, particularly stony and deep, is comprised of ice age alluvium providing good drainage. In 1997, the domain made the decision to convert to organic winegrowing methods which protect all the natural qualities of the soil and the diversity of self-propagating plants.

WINEMAKING

The grapes were systematically de-stemmed. For a gentle extraction of tannin and colour, the period of maceration stretches out from 25 to 30 days, doing several daily sessions of pumping-over. Maturation in French oak barrels lasts for 12 months.

ITS CHARACTER

With a vivid purple hue, this powerful, complex wine expresses aromas of black fruit, such as blackcurrant, along with some spicy flavours (black pepper and vanilla). On the palate, the wine opens up on fresh, delicious flavours of black fruit and spicy. The structure on the palate is carried by silky tannins. It gives a very long finish.

PAIRING WITH FOOD

This wine works wonders with food. Its spicy character will find a great match served to accompany tajine cooked with cumin, its structure will uphold the strong flavours of game and its deliciousness will melt with the tenderness of an osso-bucco.









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ITS CHARACTER

With a vivid purple hue, this supple, complex wine expresses aromas of ripe black fruit, such as blackcurrant and blackberry, along with some toasted and slightly menthol hints. On the palate, the wine opens up on fresh, delicious flavours of black fruit and a touch of pepper. The structure on the palate is carried by silky tannins. It gives a very long finish full of freshness.

PAIRING WITH FOOD

This wine works wonders with food. Its spicy character will find a great match served to accompany tajine cooked with cumin, its structure will uphold the strong flavours of game and its deliciousness will melt with the tenderness of an osso-bucco.