









**COLLECTION**

**Pionniers red**

Crozes Hermitage Red

**2019**

**RARE WINES**

-  Syrah
-  12 months
-  6-7 years
-  16-18°C
-  150 cl • 75 cl
-  Red meat, game

**ITS ORIGIN**

The old Syrah vines of this plot selection are located on terraces named "Châssis ". The very thin, poor soil of smooth, rounded pebbles suits these old vines perfectly. Thanks to an excellent reserve of water and to heat stored up by the pebbles in daytime and released at night, the ripened grapes present superb balance.

**WINEMAKING**

After systematically de-stemming the grapes, maceration stretches out for a period of 18 to 21 days in order to gently extract colour and tannin. Punching-the-cap and pumping-over are done each day. Maturation in French oak barrels lasts for 12 months.

**ITS CHARACTER**

Presenting a crimson colour with purple hue, this wine with a discreet nose opens up on aromas of pepper, violet and reveals after all spices and hints of liquorice. Soft attack, round with silky tannins, Pionniers shows woody notes on the palate. All this is strengthened by a balanced and lovely structure of tannin and concludes with a long-lasting finish. It should be enjoyed now or kept for several years.

**PAIRING WITH FOOD**

The richness of Pionniers can be perfectly paired with red meats or a game.