









SÉLECTIONS PARCELLAIRES

Le Chemin

Crozes Hermitage Red

2018

OUR ESTATE WINES

-  Syrah
-  12 months
-  6-10 years
-  16°C
-  150 cl • 75 cl
-  Beef bourguignon, red meat

ITS ORIGIN

Located to the place called "La Motte" at Chanos Curson, these old plots of Syrah are planted on very old and high Rhône terraces of chalk rock soil.

WINEMAKING

After hand-picking, the grapes are destemmed to start the maceration. The period of maceration lasts 3 weeks in small open vat with daily pumping-over. Matured 12months in French oak barrels.

ITS CHARACTER

Bright intense red colour, Le Chemin has chocolate notes, leather and liquorice along with touch of violet and some black fruits flavours (blackcurrant and blackberry). On the palate, the wine is fresh, long finish and silky tannins. We recommend to decant the wine one hour.

PAIRING WITH FOOD

Le Chemin can be poured with red meat, stewed wild boar or a nice beef bourguignon.