









SÉLECTIONS PARCELLAIRES

Bois Fardeau

Crozes Hermitage Bio Red

2019

OUR ESTATE WINES

-  Organic Wine
-  Syrah
-  12 months
-  6-10 years
-  15-17°C
-  150 cl • 75 cl
- Meat, meals with character

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 – successor of “Domaine des Clairmonts” – comes from the old and low pebbles terraces of l’Isère, a sandy-clayey soil. 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 21 to 30 days, doing several daily sessions of pumping-over. Maturation in French oak barrels lasts for 12 months.

ITS CHARACTER

With a vivid red color, this powerful, complex wine expresses aromas of chocolate-vanilla with intense spicy flavours of spices and pepper. The palate is ample and the wine opens up on fresh, delicious flavours of black fruit, spices and a fresh and lovely eucalyptus finish. The structure is carried by silky tannins typical of terroir from Beaumont-Monteux. A very long finish with a light and great acidity.

FOOD PAIRING

For a dinner with meat or meals with character and plenty of flavours, Bois Fardeau will pleasantly surprise your guests. To really enjoy your wines and discover all the aromas, we advise you to open a few hours before drinking it.