










## SÉLECTIONS PARCELLAIRES

### Bois Fardeau

Crozes Hermitage Bio Red

2020

## OUR ESTATE WINES

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

### ITS ORIGIN

Brown to red soil of the old low terraces with pebbles of the Isère, sandy-silt on the surface.

### WINEMAKING

The grapes are systematically destemmed. To gently extract tannins and color, the maceration phase lasts from 21 to 30 days, with several daily pump-overs. The wine is aged in French oak barrels for 12 months.

### ITS CHARACTER

Intense purple color. The nose exhales aromas of eucalyptus and notes of pepper and vanilla. The mouth is full of freshness opens on the greediness of black fruits. The fine and silky tannins reveal the typicality of the Beaumont-Monteux terroir.

### FOOD PAIRING

Pickled vegetables, red meat.