



*« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »*

## CROZES-HERMITAGE RED

A wine filled with fruit and all the charm and spiciness of Syrah from the Northern Rhône together with freshness and balance.



### TERROIR

Soil Type : Limestone, clay and silt. Sandy gravel.

Grape Variety : 100% Syrah.

Average age of vines : 35 years.

Average yield : 40 Hl / hectare.



### WINEMAKING

Alcoholic fermentation in stainless steel vats at high temperatures. 3 weeks maceration in vats.

### AGEING

24 months in oak barrels.



### TASTING

Eye : Dark and deep colour.

Nose : Red fruits, cherry and strawberry with delicate oak aromas.

Palate : A structured tannic wine. Aromas of blackcurrant buds and vanilla.

Overall : Remarkable freshness with notable and refined tannins to due long oak ageing.



### SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : 8 years

Food and wine pairing : Red meat, game and cheese.