



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



RED CROZES HERMITAGE AOP

CROZES HERMITAGE

I wanted to expand my range and get out of granite by crossing the Rhône river for a more solar appellation on pebbles.

Grape variety : 100 % Syrah

Soil : pebbles

Vines : about 15 years on the hill

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: 45hl/ha

**Wine making and aging at
Jean-François Jacouton winery**

100 % destemming. - Vatting from 16 to 18 days with daily pumping over and treading.

Aging: 50 % in half-muid oak barrel of 600 liters (between 5 and 10 wines) and 50% in stainless steel tanks for 10 months. Bottling after cross-flow filtration.

Tasting

A dense and black cherry color. The nose is characteristic of a ripe Syrah on black fruits. The palate is structured and fleshy and offers delicious notes of ripe fruits. It ends with a lingering finish with a hint of spices.

Food and wine pairing

Ideal for a barbecue amongst friends, with a platter of cold cuts or a good Camembert cheese.