



CROZES-HERMITAGE “ACCROCHE CŒUR”

ACCROCHE CŒUR

When a vine grows, leaves start to appear and the tip of the plant produces small tendrils that look like a hair fringe in the form of a cow lick (“accroche cœurs”).

THE TERROIR

History: previously dedicated to fruit orchards, this area changed over to winegrowing after its nearby neighbour Hermitage. AOC Crozes-Hermitage dates back to 1937.

Geography: this is the largest appellation in the northern part of the Rhone Valley. It extends across 11 districts on the river’s left bank and represents a surface area of 1,500 hectares.

Soils: fluvio-glacial alluvial, loess deposits and smooth pebbles from the Rhone.

Climate: it benefits from a moderate climate with hot and dry summers and regular rainfall during the other seasons.

THE VINES

Variety: 100 % Syrah.

Vines: less than 10 years old.

Density: 5 500 vines/ha.

Pruning: cordon de Royat on wires.

THE CELLAR

Wine making: the destemmed harvest is placed on a vibrating table and then transported to the vats on a conveyor belt. It is macerated for a period of 15 days.

Ageing: 12 months in vats and in 500-litre casks. Racking and blending 6 weeks before bottling.

THE WINE

Style: “Dentelle de fruit de jeunes syrah, aux tanins légers et épicés. Hyper digeste. Un délice.”

(RVF, juin 2013)