



## CROZES-HERMITAGE 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.

**GÉOGRAPHY:** 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 AGE:** less than 10 years old.

**DENSITY:** 5500 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.

7 zone viticole Jassoux Grand Val  
42410 Chavanay

+33 (0)4 74 54 41 10  
www.pierre-jean-villa.com  
contact@pierre-jean-villa.com