

Crozes Hermitage Rouge "Georges"



Traditional vinification in raw concrete vats. Vatting for 28 to 32 days with punching down, pressing with a low-pressure vertical press. Aging for 12 months on fine lees in 6 and 7-wine barrels and in concrete vats.

Soil Type: Clay-limestone terraces in the commune of Beaumont-Montoux. Draining soil with detrital pebbles.

Grape Varieties: 100% Syrah, 20 - 30 year old vines

Yield: 40 Hectoliters/Hectare

Cultivation Methods: vine cultivation in Organic Agriculture certified by Ecocert and in Biodynamics certified by Biodyvin. Disbudding, lifting, elimination of inter-hearts and green harvesting is done manually.

Winemaking: Harvest and manual sorting on the vines and on the sorting table

100% destemming. Vatting and devatting by gravity. Traditional vinification in raw concrete vats. Vatting 28-32 days with punching down, pressing with a low-pressure vertical press. Aging for 12 months for 50% in barrels of 6 and 7 wines for the less young and 50% in raw concrete vats.

Quantity: About 48,000 Bottles

Tasting Notes: Mixed berries and hints of garrigue appear on the nose of the Crozes Hermitage Georges. It's medium to full-bodied and made in a supple, accessible style. Not overly concentrated, it's softly textured and easy to drink, with a silky finish.

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