



## Red Crozes-Hermitage

*Good color, well-structured,  
deep and fruity.*

### Terroir

**Surface area: 5 hectares.**

**District: Pont de l'Isère (Drôme).**

**Grape variety: 100 % Syrah.**

**Soils: Smooth pebbles.**

**Yield: 40hl/ha.**

**Plantation density: 5 000 rootstock/ha.**

**Average age of the vines: 25 years old.**

This 5-hectare vineyard representing a single piece of land was planted at the beginning of the 1980s. The soil, made up of gravel offering good drainage, was deposited by the rivers where the Isère and the Rhône converge. They absorb warmth resulting in the admiral expression of the Syrah grape variety.

### Winemaking

**The wines are made in fiber or oak casks. Total destemming.**

**Cold maceration with a rise in temperature up to 25°C.**

**A post-fermentation maceration at 25°C, the duration of which is guided by tastings.**

Once the maturity is at its optimum, the grapes are quickly harvested, brought to the cellar in isotherm trucks and then sorted on tables. The wine is pumped over, cap punched and released a number of times to ensure the good extraction of the aromas and the tannins.

### Maturing

**For a year in oak, with barrels used once or twice before, or in casks.**

The malolactic fermentations are carried out in barrels. Maturing offers finesse, conserving at the same time the fruity flavors.

These wines are marketed by

**Sarl Pierre Gaillard**

Lieu-Dit « Chez Favier » 42520 Malleval

Tél. 06 79 77 81 64

jeagaillard@wanadoo.fr