

AOC CROZES-HERMITAGE
SIGNATURES RHODANIENNES

La Terrasse des Carassonnes, Red 2011

- Grape:

100% Syrah

- Wine Making:

The characteristic of this 2011 vintage is an excellent compromise between fruit and concentration. Total Picking off. From 18 to 21 days maceration.

- Tasting Notes:

The concentration is present with an intense ruby color. Powerful aromas of red berries, leather and spice. Smooth in the mouth and final balance.

- Food Pairing:

Roasted red and white meat. Mild cheese.

- Service:

Serve at 14°C.

- Ageing Potential:

5 to 8 years.

