

CROZES-ERMITAGE “Le Grand Courtil” Rouge / Red



Vallée du Rhône
Rhône Valley



Hermitage Le Grand Courtil 2007

The Wine Spectator: 91
The Wine Advocate, Robert Parker
90-92
Guide Bettane & Desseauve 2010
16/20

CCNP + 11169944

GRAPE VARIETY

100 % Syrah.
Around 20 year old vines.

SOIL

Mid-slope plot, clay and limestone in the lower part, and with a granitic layer and gravelly soil on the top. Full south exposure situated in the village of Mercurol within the Crozes-Ermitage district.

VINIFICATION

Grapes are destemmed. Maceration in concrete vats (for a better thermic inertia) for about 4 weeks (depending on the vintage). Extraction made by pumping over and punching down.

AGEING

The barrel ageing lasts about 12 to 14 months depending on the vintage (20 to 30% in new oak).

TASTING

Colour: deep, limpid and brilliant
Nose: very ripe small red fruit, leather note
Palate: jammy red fruit, full-bodied, delicate tannins with a slight woody vanilla flavour. Long lasting wine.

REPRÉSENTÉ PAR MOSAIQ

Téléphone : (514) 696-1433 Télécopieur
(514) 696-7805
Courriel : info@mosaiq.ca