

Laurent Veyrat Crozes Hermitage l'antre coeur

Domaine Laurent Veyrat

France - Rhone Valley - Crozes-Hermitage AOC

Grown in the village of Chanos-Curson the Syrah grapes come from 25-30-year-old vines planted in soil consisting of porous granite, clay, limestone, and loess (sedimentary silt deposited by wind)

Beautifully balanced and structured, this wine showcases a big, gamey, meatiness with white pepper and green olive. It exhibits intense notes of red fruits, blackcurrant, raspberry, and strawberry. This 100% Syrah offers a pure expression of the Northern Rhône terroir.

Specifications

Appellation	Crozes-Hermitage AOC
Wine Type	Red
Varietals	100% Syrah
Age of Vines	Between 25 and 30 years old
Agricultural Practices	Organic
Soil type	porous granite, clay, limestone and loess
Vinification	Vinification takes place in thermo-regulated raw concrete tanks and ovum's using a gravity flow system giving wines a true fruit character without any influence. Only indigenous yeasts are used, and each terroir is vinified separately and assembled into a cuvee. A long, slow, cool, alcoholic fermentation takes place over the course of 28 days during which the cap is punched once or twice daily. Ageing in French Oak barrels for 24 months. > Light fining and filtration before bottling.
Production	1500 (9-liter cases)
Pairings	Lambs chops.



Reviews and News

2020 Laurent Veyrat Crozes-Hermitage L'antre coeur - 90 - 92 PTS - JD