



## Saint Cosme - "Crozes-Hermitage" AOP Crozes-Hermitage - red - 2017

Saint Cosme – 2017 Crozes-Hermitage

100% Serine (heirloom Syrah).

Destemmed fruit. Granite soils.

Aged for twelve months: 20% in new casks – 40% in casks used for one wine - 40% in casks used for two wines.

Since the 1980s, Syrah has been planted all over the world, particularly in California and more generally in warmer climates than its original region, the northern Rhone Valley. Obviously, producing more concentrated, more massive and more 'impressive' wines in their youth is made easier, but is this where the truth of this grape variety lies? The fate of other grape varieties has been sealed in the same way, first in France then globally, and the results have been similar. The number of Chardonnays totally devoid of freshness and Cabernet-Sauvignons that are more akin to jam than to wine is countless. It's such a shame. Disfiguring a grape variety by growing it anywhere is not something we should wish for. Syrah at Crozes-Hermitage shows us what the balance of a Syrah should be, suffused with freshness and pretty peony aromas. Its salty palate is full of depth and unfurls with no heaviness. Let us never forget that wine is only a drink, however good it may be. The 2017 Crozes, like the other northern Rhone reds, offers remarkable quality. These are wines that can be drunk young because of their compelling fruit, but they naturally have the ability to develop abundant complexity when kept. I advise you to try one of our mature Crozes with pigeon and cep mushrooms.

Smoked bacon, blackberry, white pepper, incense.

Bottled without filtration.