



## CROZES-HERMITAGE “ACCROCHE CŒUR”

### ACCROCHE CŒUR

When a vine grows, leaves start to appear and the tip of the plant produces small tendrils that look like a hair fringe in the form of a cow lick (“accroche cœurs”).

### THE TERROIR

**History:** previously dedicated to fruit orchards, this area changed over to winegrowing after its nearby neighbour Hermitage. AOC Crozes-Hermitage dates back to 1937.

**Geography:** this is the largest appellation in the northern part of the Rhone Valley. It extends across 11 districts on the river’s left bank and represents a surface area of 1,500 hectares.

**Soils:** fluvio-glacial alluvial, loess deposits and smooth pebbles from the Rhone.

**Climate:** it benefits from a moderate climate with hot and dry summers and regular rainfall during the other seasons.

### THE VINES

**Variety:** 100 % Syrah.

**Vines:** less than 10 years old.

**Density:** 5 500 vines/ha.

**Pruning:** cordon de Royat on wires.

### THE CELLAR

**Wine making:** the destemmed harvest is placed on a vibrating table and then transported to the vats on a conveyor belt. It is macerated for a period of 15 days.

**Ageing:** 12 months in vats and in 500-litre casks. Racking and blending 6 weeks before bottling.

### THE WINE

**Style:** “Dentelle de fruit de jeunes syrah, aux tanins légers et épicés. Hyper digeste. Un délice.”

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