



CUVÉE BACCHUS RED AOP CROZES-HERMITAGE

This Bacchus cuvée has been thought to please neophyte taster as well as wine-lovers looking for on occasion the simple greed.

GRAPE VARIETY : 100% Syrah

TERROIR :

The grapes are coming from two plots of 15–20 years old vineyards from the big terrace of « les Châssis », a plateau with an alluvial and glacial origin, vastest but the oldest and most qualitative of this Southern part of the appellation, with a pebbly hearty soil but also endowed with clay.

VINIFICATION :

The destemmed grapes are put in stainless steel vats. Then we very gently do the extraction work to preserve the fruity and freshness of the wine.

TASTING NOTES :

This red wine with purple reflections offers us a nose full of gourmandise with fruity aromas. In the mouth, we find back an explosion of fresh red fruits such as the raspberry and the strawberry structured by voluptuous tannins.

WINE PAIRING :

As an aperitive with charcuterie plancha, fresh cheese or pizza.

