



CUVÉE DOMAINE RED 2017

AOP CROZES-HERMITAGE

*This red wine claims to be the reflection of the vineyards and
the philosophy of the Domaine des Combat.
It expresses the asserted character of the terroir.*

GRAPE VARIETY : 100% Syrah

TERROIR :

This cuvée is a blend of 3 islets of 20 - 25 years old vines forming the vineyards of the domain :

- 30% coming from the oldest alluvial terraces of the appellation Crozes-Hermitage on highly decomposed and very well balanced in clay and gravels soils ;
- 45% from the big terrace of « les Châssis, with also alluvial origin but slightly more recent with a more pebbly hearty soil ;
- 25% from very beautiful terroirs of « Côteau des Pends » on complex soils composed of a mix of small pebbles, clay and sand.

VINIFICATION :

The destemmed grapes are put in truncated stainless steel vats. This unusual shape in the area allows to optimize and facilitate the softness of the cap punching decided at the tasting all the maceration long.

Some pumping-overs and releases are also carried out to allow a better expression of the tannic potential and the grapes richness.

The maceration last up to 30 days at quite low temperatures at the beginning to preserve the fruity and the freshness and then temperatures are risen to 27°C-29°C to optimize the extraction and the coating of the tannins.

TASTING NOTES :

This intense coloured wine with purple reflections opens up on red fruits aromas such as the strawberry or the cherry combined with spices. In the mouth, we find peppery and fruity notes accompanied by supple and silky tannins.

WINE PAIRING :

Grilled red meats or red meats with sauce such as rib steak or a bœuf bourguignon.

