

# DOMAINE DES REMIZIÈRES

CROZES-HERMITAGE - CUVÉE CHRISTOPHE

RHÔNE

## Story

Domaine des Remizières has been run by the same family for 3 generations. In the beginning, the estate owned 4ha and sold its wine to the local cooperative. Since 1973, vinification takes place at the domaine which now covers over 30ha in the appellations of Crozes Hermitage, Hermitage and Saint Joseph.

Nowadays, Philippe and his two children Emilie and Christophe manage the domaine and work with highly sustainable methods.

## Grape variety

100% Syrah

Average age of the vines : 70 yo

## Terroir

Soil of Kaolinite (white clay) from the area of Larnage

## Winemaking

Fermentation in closed temperature-controlled tanks (82-86°F).

Maceration for 25 to 30 days.

Aging for 15 months in oak barrels (70% new and 30% old)

## Tasting notes

Color : bright ruby red with purple hue

Nose : aromas of tart red berries with spicy notes

Palate : smooth, with a rich entry and a liquorice finish

Best enjoyed decanted after cellaring for 2 years. Can be cellared up to 10 years.

## Pairing suggestions

Great with confit duck, grilled or roasted lamb, pork chops and steak.



## Press ratings

92-94 pts Jeb Dunnuck – 2018 vintage

92-93 pts Vinous – 2017 vintage

90-92 pts Wine Advocate – 2015 vintage

90 pts Wine Spectator – 2014 vintage

**French**  
Libation