



VERTU VIN

Label: Jeannine Boutin

Appellation: AOC Crozes-Hermitage

Name: Les Hauts Granites

Vintage: 2006

Varietals: Syrah (100 %)

Colour: Red

Volume by Alcohol: 14 % vol

Soil/Vines: Our vines are between 40 to 60 years old and are trained "en gobelet". Our Croze Hermitage comes from 2 distinctive types of soil: 85% a mixture of limestone and iron bearing clay soils, covered in parts with pudding-stones, 15% on granite and Loess.

Vinification: Vinified at the estate, our wine comes from grapes manually harvested, de-stemmed and put into tanks with minimum sulphur added. Our fermentations on the skin (3 to 5 weeks) are made at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure happens the blending of free run wine and press wine. Maturing 18 months, 20% in oak barrel and the other 80% is traditionally matured in a tank.

Tasting notes: Dark intense red colour. A good expression of red fruits on the nose. Exuberant super ripe fruit brings the wine complex aromas and flavours and an almost sweet berry like character. The mouth expresses a good minerality balanced with light notes of oak. The tannins are fine and velvety and the finale is soft and fruity.

Food pairing: The aromatic complexity of this wine suits perfectly roast meats, lamb, casseroles dishes or cheese.

Serving Temperature: 15°C.

Bottle Life: The wine is highly promising with both the power and structure for a long life. Can be kept up to 10 years.

