



Delas Freres

2015 CROZES HERMITAGE 'LES LAUNES' ROUGE
CROZES-HERMITAGE

The village of Crozes-Hermitage lies just north of Hermitage proper. The appellation of Crozes-Hermitage is the largest in the northern Rhône valley, covering nearly 2,100 acres. The region consists of primarily Syrah grapes that are aromatic, rich and full-bodied. Delas has been buying grapes from family growers in this region for over 100 years.

Winemaking

The soil varies from granite sub-soils in the North to both fluvialglacial alluviums and terraces of rolled river bed stones, mixed with loess in the South. The climate has a southerly exposure in the hillside areas. The "Mistral" is the dominant wind. The grapes are handpicked at optimum ripeness and all grapes are de-stemmed. Fermentation takes place at controlled temperatures of 82°F to 90°F (28°C to 32°C) in open concrete tanks. After devatting and pressing, malolactic fermentation is carried out in tanks. A small portion of the wine is aged in barrels that gives just a touch of oak to the final blend. The rest stays in tanks to preserve the full fruit aromas. These wines are then racked regularly to provide them with natural stabilization of their components.

Tasting Notes

The wine has a deep garnet red color. It is fruity on the nose with strong aromas of cassis, plums and a touch of violets. The tannic structure is ample and well-rounded, which assures good aging potential.

Serving

This wine pairs well with game, grilled meats and rich foods and sauces.

Technical Information

Appellation:	Crozes-Hermitage
Varietal(s):	100% Syrah
Wine Alcohol:	13%

