

APPELLATION

AOC CROZES-HERMITAGE

COLOR

RED WINE

VINTAGE

FARMING
ORGANIC CONVERSION

VINE AGE

70-100 YEARS

VARIETAL

100% SYRAH

ALCOHOL

SOIL

ROLLED PEBBLES

FERMENTATION GRAPES ARE 30% DESTEMMED.

MACERATION OF 6 DAYS.

FERMENTED WITH NATURAL YEASTS.

AGING

12 MONTHS IN OAK BARREL. UNFILTERED & UNFINED.

<u>SO2</u>

60 MG/L

AGING POTENTIAL

10-15 YEARS

CASES PRODUCED

580 CASES

TASTING NOTES

A rich and deep wine with great aromatic complexity and finesse with notes of red berries, liquorice and

All this is accompanied by a harmonious undergrowth maturina.

DOMAINE JEAN ESPRIT

LE ZOUAVE

THE STORY

domaine esprit is a 15 ha family vineyard located ideally between 2 of the most famous and prestigious domaines and terroir in the appellation, domaine combier and domaine graillot, the terroir and style of wine is thus very similar, driven by drinkability, finesse and elegance. the reds are made from syrah, and whites from marsanne and roussanne. syrah, implanted in its original cradle, offers here a fine balance between the fruit and the tannins, red crozes-hermitage is a wine of elegance, balance and pleasure. whites have a beautiful golden color, fat in the mouth, floral and balanced. they also reveal a pretty nose of white flowers with a hint of nuts. the soil tipicity rests on rolled pebbles and gravels from different ices ages mixed with red clay and forming reliefs called plateaus and terraces, jean esprit started making wine in 2017 and is quickly becoming one of the rising stars of the area.

