



APPELLATION

AOC CROZES-HERMITAGE

COLOR

RED WINE

VINTAGE

2020

FARMING

ORGANIC CONVERSION

VINE AGE

40 YEARS

VARIETAL

100% SYRAH

ALCOHOL

13.5%

SOIL

ROLLED PEBBLES

FERMENTATION

GRAPES ARE 50% DESTEMMED.

MACERATION OF 6 DAYS.

FERMENTED WITH NATURAL YEAST.

AGING

12 MONTHS IN OAK BARREL

SO2

60 MG/L

AGING POTENTIAL

10 YEARS

CASES PRODUCED

1 150 CASES

TASTING NOTES

Silky and velvety wine, very representative of the Northern Rhône Valley syrahs with finesse and structure with notes of small red berries and liquorice, coated by a nice woody taste.

DOMAINE JEAN ESPRIT

PERLES NOIRES

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 gaillot. 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.

