Cave de Tain Crozes-Hermitage Blanc Les Hauts d'Eole, AOP Crozes-Hermitage 2022

FRH1302022

Domaine Bargemone

— Rhône, France

Complex, full-bodied white Crozes.

2021 Vintage

Decanter World Wine Awards Bronze 2023

Production

This white Crozes-Hermitage is a blend of old vine Marsanne and Roussanne from selected clay-limestone terroirs with each parcel is vinified separately and is fermented at cool temperatures in stainless steel. 70% of the wine has undergone malolactic fermentation. Aging for 8 months in 400L barrels on fine lees, with regular stirring.

Tasting note

Expressive floral aromas then rich, ripe apricot fruit and toasty oak on the palate. Powerful and weighty with roundness and texture from the oak and a long finish.

Food Match

This wine as weight and power making it an excellent match for stronger fish dishes such as salmon or monkfish. Will also work well with soft cheeses such as Saint-Marcellin and Chaource.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Vin de France

Winemaker:
Sophie Obszynski & Xavier Frouin

Grape Varieties:
Roussanne 30% Marsanne 70%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3234783803900