

CROZES-HERMITAGE

Rhône Valley, France

Olivier & Lafont

www.olivier-lafont.com

Method & Production

Picking date chosen according to the berries for optimal maturity. Maceration of 18 days with periodic punch downs. Alcoholic and malolactic fermentation in concrete, where it matures for a further 12 months post-fermentation.

Tasting Notes

Ruby red. Aromas of black currant and dried olive, with a smoky overtone. Spice, dark fruit, good depth. Finishes pure and fresh, with a strong peppery persistence.

Food Matching

Steak frites

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OF0519	Crozes-Hermitage	Syrah	2019	14.0%	Cork	6x0.75lt	No	No	Yes	No