



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 |