



EMMANUEL DARNAUD CROZES-HERMITAGE "LES TROIS CHÊNES"

100% Syrah. Open, clean, and complex. Intense ruby red color with deep purple glints. A lovely aromatic complexity with cherry and violet, ending on notes of mocha and spices. The mouth brings out fine, silky lingering tannins. Overtones of bilberry & blackcurrant, peppercorn, & a spike of minerals. Ample & generous, this is a wine with elegance, fineness and delicacy. Serve with grilled meats & other hearty fare.

The vines are 10 to 35 years old. The grapes are harvested by hand, destemmed, and grouped by parcel. Cold macerated and fermented in open concrete fermentation vats with regular temperature control for 15–20 days. The wine is brought to a finish in wood containers, mostly casks but also conical wooden vats or huge oak barrels called "demi muids".

Emmanuel Darnaud is a young winemaker who started his own domaine in 2001 with only 3.7 acres of vines on a tenant smallholding in the Crozes-Hermitage appellation district of Northern Côtes du Rhône, just south of the small town of Tain l'Hermitage. Year by year, the estate has acquired new lands which today occupy 37 acres divided among the municipalities of La Roche-de-Glun, Pont-de-l'Isère, and Mercuroil. The climate is continental with a Mediterranean influence. The soils for the most part are glacial alluvial galets composed of rounded stones over brown clay and the output is limited, giving supple fruity wines. Since the very beginning, Emmanuel has made a point of separating out the production from each land parcel for winemaking to keep the emphasis on each terrain's subtlety and lively expression. His ideal is to strike a perfect balance, requiring the utmost care during the grape harvest.

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Tasting Note:

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100% Syrah. Aromas of cherry & violet with mocha & spices; flavors of bilberry, blackcurrant, peppercorn & minerals; fine, silky, lingering tannins; ample & generous, elegant & delicate.

Shelf Talker:

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