



**Wine:** Crozes-Hermitage Petites Collines

**Producer:** Arnoux & Fils

**Vintage:** 2009

**Grape:** 100% Syrah

**Alcohol:** 12,5%

### Vinification & maturing

After picking, the grapes have been selected, crushed and destemmed. Maceration of 7-10 days in vats to optimise the fruit and concentrate the wine. Soft pressing and maturation in big oak barrels.

### Tasting notes

A beautiful intense garnet red colour offers a strong bouquet of red fruit mixed with spicy hint. The fruity attack in the mouth allows its fullness and richness to emerge.

### Food pairing

Game, red meats in sauce, grilled meats, cheeses.

### Serving temperature

18- 20°C

(Indeholder sulfitter)

