

# Le Vieux Murier Crozes Hermitage "Les Saviaux" red 2022



**Product price:**

**€156.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Florian BUIT

Vintage: 2022

Appellation: Crozes-Hermitage

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: syrah

Alcool: 13

## **Product short description:**

A very accomplished Crozes Hermitage, yet this is only the 5th vintage from this young winemaker of 29 years with a bright future. Very limited quantities, we won't have it all year round. Be aware, these Crozes deserve a few years of aging... and they truly merit it!

## **Product description:**

**PRESENTATION OF DOMAINE LE VIEUX MURIER**  
**+ ALL ITS OTHER WINES IN STOCK**

## **Le Vieux Murier Crozes Hermitage "Les Saviaux" red 2022**

### **Technical Sheet written by the domaine :**

Be careful, as is often the case with syrah, you may notice a reduction upon opening. Try to open it an hour beforehand or decant it.

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**Grape variety:** 100% Syrah

**Terroir:** Les Saviaux at LA-ROCHE-DE-GLUN

**Soil:** rolled pebbles

**Vine cultivation method:** They have been fully worked in organic farming for 3 years, starting conversion in 2019 and soil work for 7 years. We perform deep work at the end of winter with one row worked superficially until June depending on the grass growth, and for the other, a cover crop is sown (oats, clover, vetch). This helps keep part of the soil occupied and hosts beneficial insects in spring. This cover is then rolled down to avoid water consumption that could compete with the vine. Unlike destruction by shredding, this maintains freshness and moisture through mulching. Later, it will provide organic matter when buried post-harvest.

**Age of the vines:** Between 23 and 33 years

**Vinification:** Mostly destemmed, less than 10% of whole bunches in the blend. Worked by punching down and some pump-overs

**Aging:** Barreling at the end of alcoholic fermentation at a temperature of 25° for 1 year in oak barrels with 1 racking after malolactic fermentation

**Bottling:** please note, this wine is not "bottled at the domaine", as the cellar of this new winemaker is just under construction. In the meantime, it is his "luxury trainer," Jean-Louis Chave, who lends him his facilities. That is why the label of this wine specifies "bottled by JL Chave Sélection." Do not be surprised!

**Tasting:** Typical nose of syrah with a lot of varietal character, first palate quite soft and fruity, finish a bit more tannic which allows the aromatic profile to linger on the finish.