

Domaine Christophe Curtat Crozes Hermitage "fees des champs" red 2023



Product price:

€126.00

Product features:

Area: NORTHERN RHONE

Winemaker: Christophe Curtat

Vintage: 2023

Appellation: Crozes-Hermitage

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

A good intermediary between the more accessible syrahs of Ardèche (cuvée Vieilles Vignes) with its unique history, and the great Saint-Josephs for aging that have established Christophe Curtat's reputation among the best wine merchants. A crunchy and crackling Crozes, akin to a Graillet or a Combiar... without the price tag!

Product description:

PRESENTATION OF DOMAINE C. CURTAT
+ ALL HIS OTHER CUVEES IN STOCK

Comments on this:

Domaine Christophe Curtat Crozes Hermitage "Fées des champs" red 2023

Beware, this is not just a simple **Crozes-Hermitage** from clay plains, like most wines that bear this appellation. Here we have a Crozes from this **clay-limestone** plateau, near the lieu-dit "les 7 chemins", two meters higher... where the Combiar and Graillet families are also located (by coincidence!) On this

plateau, the **rolled pebbles** are numerous, like in Châteauneuf-du-Pape, with all the advantages they bring to vine cultivation (drainage and storage of daytime heat).

This 1-hectare vineyard, purchased in 2011, has been immediately **cared for following the principles of organic farming**: the soil plowed, etc. to optimize the quality of the grapes, from syrah vines that will be on average 30 years old in 2017. The vinification is also very respectful of the grapes, and as in all his wines, Christophe Curtat does not prioritize extraction (no punching down, rare pump-overs) to achieve maximum elegance. Certainly, his Crozes can be enjoyed young, but they willingly age 5 to 8 years in a good cellar, as the structure and concentration are well present (the vines are of a certain age!) without being predominant.

The name of this cuvée is a tribute from the winemaker to his mother and grandmother, whose last name was "Deschamp".

Technical sheet of the cuvée written by the domaine:

Grape Variety: 100% Syrah

Soil Type: Clay-Limestone

Average Age of Vines: 25 years

Yield: 40 hectoliters per hectare

Vinification: Hand-harvested in 15kg crates, maceration of 15 to 20 days depending on the tank, gentle extraction without punching down.

Aging: 12 months, 50% in fine-grained Burgundy barrels (228 liters) from 2 or 3 wines and 50% in demi-muids (400 liters) from 2 or 3 wines as well, to avoid overly marking the wines while refining them.