

Domaine Jean Esprit Crozes Hermitage "Perles Noires" red 2022



JEAN  ESPRIT

Product price:

€144.00

Product features:

Area: NORTHERN RHONE

Winemaker: Jean ESPRIT

Vintage: 2022

Appellation: Crozes-Hermitage

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Alcool: 13,5

Product short description:

The cuvée signature of the domaine, more structured than the cuvée "Esprit" but still in a silky and velvety style, with a aging potential of at least 5 years. An impressive pleasure/price ratio when you consider that most good winemakers in the area sell their "small" cuvée at the price of this prestigious cuvée!

Product description:

PRESENTATION OF DOMAINE JEAN ESPRIT
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Jean Esprit Crozes Hermitage "perles noires" red 2022

Technical Sheet written by the domaine:

This cuvée owes its name to the syrah grapes that remind Jean Esprit of small black pearls when they fall into the tanks after being harvested.

Cuvée of elegant sweetness, presenting depth and a velvety tannin grain. It results in a delicate oriental caress.

Grape(s): 100% Syrah

Terroir: Clay-limestone terraces with rolled pebbles from the Rhône, in the southern part of the Crozes-Hermitage appellation, in the village of Pont de l'Isère. Vines about 40 years old.

Vinification / Aging: Fermentation in conical stainless steel tanks. Aging in demi-muids and new barrels and barrels of several wines for 12 months.

Cellaring potential: Up to 10 years.

Tasting: Silky and velvety wine very representative of the Syrah from the Northern Rhône Valley with finesse and structure, featuring notes of small red fruits with a hint of licorice, enveloped by a lovely oak.

Food Pairings: Rib of beef, grilled meats, hare stew.

Sommelier's Advice: Open or decant ideally 1 hour before tasting, serving temperature at 18°C.

Alcohol content: 13.5% vol.