

Domaine Jean Esprit Crozes Hermitage "Le Zouave" red 2022



JEAN  ESPRIT

Product price:

€222.00

Product features:

Area: NORTHERN RHONE

Winemaker: Jean ESPRIT

Vintage: 2022

Appellation: Crozes-Hermitage

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Alcool: 13,5

Product short description:

The great cuvée of the domaine, a tribute to the founder Joseph who was a zouave. It comes from the oldest vignes of the domaine (70 to 100 years old, undoubtedly the oldest syrahs of the appellation). It is a structured cuvée, very concentrated, still a bit young in 2024 but already impressive... and for at least 10 years! Prefer the 2021s if there are any left before tackling the 2022s.

Product description:

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

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Technical Sheet written by the domaine:

Jean Esprit wanted to pay tribute to the founder of the domaine, Joseph, by naming his emblematic cuvée “Le Zouave.”

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. Old vines aged 80 to 100 years.

Vinification / Aging: Fermentation in conical stainless steel tanks. Aging in new and used barrels for 12 months. Aging potential: Up to 15 years.

Tasting: A rich and deep wine with great aromatic complexity, featuring finesse with notes of red berries, licorice, spices, and cocoa.

Food Pairings: Leg of lamb, game, wild boar stew, tagine, Guanaja chocolate fondant.

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