

Domaine Combiere Crozes-Hermitage "Cap Nord" red 2023



DOMAINE  COMBIER

Product price:

€222.00

Product features:

Area: NORTHERN RHONE

Winemaker: Laurent Combiere

Vintage: 2023

Appellation: Crozes-Hermitage

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Wine Advocate (Parker): 90/100

Cépage dominant: syrah

Product short description:

93/100 RVF. Syrah on granite, just below the famous and elusive Clos des Grives, and above the other cuvées. For those who are impatient and looking for what the domaine does best, to be enjoyed younger while waiting for their Clos des Grives!

Product description:

PRESENTATION OF DOMAINE COMBIER
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Combiere Crozes-Hermitage "Cap Nord" red 2023:

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **93/100**. *The reds have once again captivated us with their juicy and digestible nature, without lacking depth. Whether it's the "little" Cuvée L, with peppery notes inviting bistro-style cuisine, the deep and intense Clos des Grives, or Cap Nord, serious and perfectly crafted, there are no missteps.*

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): **90/100**. *From parcels in Gervans and Serves-sur-Rhône, the 2023 Crozes-Hermitage Cap Nord was matured for 12 months in three- to five-year-old barrels and reveals a deeper, more structured profile than the regular Crozes. It opens with aromas of dark fruits, cassis, mulberries and spices, with a faintly animal nuance. Medium- to full-bodied, juicy and fleshy, it's structured and slightly firm at this stage, concluding with a long, spicy finish. **DRINK 2026-2030***

Technical sheet written by the domaine:

This cuvée was born in 2010, CAP NORD, Crozes-Hermitage, is a parcel selection of vines located in the North of the appellation. A brilliant alliance between concentration and finesse. Its freshness and intensity give it excellent aging potential.

Villages: Serves sur Rhône and Gervanss

Exposure: All exposures - altitude 300 to 450 m

Terroir: Loess (slightly sandy decomposed granite). 45-year-old vines

Grape variety: 100% Syrah

Yield: 35 to 40 hectoliters / ha

Harvest: Manual harvest with selective sorting.

Vinification: Aging in barrels of 3 to 5 years for 12 months. Extended aging of 12 months in bottles.

Food and wine pairing: *A lamb navarin in tone on tone. But the contrast pairing will also work with a more powerful red meat, which the wine will envelop. (B+D En Magnum n°11)*