

Domaine Combier Crozes-Hermitage "Clos des Grives" dry white 2023



Product price:

€177.00

Product features:

Area: NORTHERN RHONE

Winemaker: Laurent Combier

Vintage: 2023

Appellation: Crozes-Hermitage

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cuvee: Le Clos des Grives

RVF: 94/100

Wine Advocate (Parker): 93/100

Cépage dominant: roussane

Product short description:

93/100 Castaing/Parker

Product description:

Robert Parker's Wine Advocate (Y. Castaing, March 2025) : 93/100. *Entirely crafted from Marsanne and matured for one year in a combination of barrels and wine globes, followed by another year of aging in bottles before release, the 2023 Crozes-Hermitage Clos des Grives Blanc evokes a complex, dense bouquet of almonds, spices and flowers. It has a dense, concentrated and round palate with a fleshy core of fruit and chalky dry extracts framed by a delicate acidity, culminating in a long, ethereal finish. Slightly phenolic, its gastronomic bitterness brings complexity and structure. It will benefit from being kept for at least four years and can be enjoyed for over a decade.* **DRINK DATE : 2027-2040**
