

Domaine Christophe Curtat Crozes Hermitage "fees des champs" red 2023 (3 bottles)



Product price:

€64.50

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 such a unique history, and the great Saint-Joseph wines for aging that have built Christophe Curtat's reputation at the best wine shops. A crunchy and delightful Crozes, similar to a Graillet or a Combiér... without the price tag!

Product description:

PRESENTATION OF THE DOMAINE C. CURTAT
+ ALL OTHER CUVÉES IN STOCK

Comments on this:

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Note, this is not a simple **Crozes-Hermitage** from clay plains, like most wines bearing this appellation. Here we have a Crozes from this **clay-limestone** plateau, near the place called "les 7 chemins", two

meters higher... where the Combier and Graillot families are also established (just by chance!). On this plateau, the **rolled pebbles** are numerous, as in Châteauneuf-du-Pape, with all the advantages they bring to vine cultivation (drainage and daytime heat storage).

This 1-hectare vineyard, purchased in 2011, was immediately **tended following the principles of organic farming**: plowed soil, etc., to optimize the quality of the grapes, from Syrah 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 favor 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 have a certain age!) without being predominant.

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

Technical sheet of the cuvée drafted by the domaine :

Grape Variety : 100% Syrah

Soil Type : Clay-Limestone

Average Age of the Vines : 25 years

Yield : 40 hectoliters per hectare

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

Aging : 12 months, 50% in Burgundian barrels (228 liters) with fine grains from 2 or 3 wines and 50% in demi-muids (400 liters) also from 2 or 3 wines, to not overly mark the wines while refining them.