

Domaine Yves Cuilleron Crozes-Hermitage "Labaya" red 2024

Product price:

€114.00



Product features:

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2024

Appellation: Crozes-Hermitage

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

Very nice Crozes Hermitage, full of fruit and freshness, at a reasonable and accessible price from its youth thanks to a fresh and balanced 2024 vintage.

Product description:

PRESENTATION OF DOMAINE CULLERON
+ ALL ITS OTHER WINES IN STOCK

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Technical Sheet written by the domaine:

Origin: 2 ha of vines, located to the south of the town of Tain l'Hermitage on the parcel "Malfondière".

Terroirs: deep soils, very stony, sandy loam on the surface then clayey sandy.

Grape Variety: syrah.

Viticulture: Vines cultivated with soil work without chemical herbicides. No insecticides or pesticides, the number of treatments is limited according to the weather, the addition of fertilizers is very low and exclusively organic, respecting the balance of the soils and the plant. Control of vigor and yields, leaf thinning, green harvesting for better grape maturation.

Vinification: the grapes are hand-harvested. In the cellar, sorting, crushing, and partial destemming. Fermentation in open tanks for about 3 weeks with temperature control, regular punching down and pumping over. Malolactic fermentation in barrels, with natural yeasts.

Aging: 18 months in barrels.

Olfactory Tasting: Nose of ripe red fruits and delicate floral notes.

Tasting: soft, balanced, and crunchy palate. Nice freshness highlighting fine tannins.

Cellaring: Best enjoyed young, up to 5/6 years.

Pairing: Delicate red meat, or white meat and characterful fish. Herb-crusted tuna steak, ratatouille with small Niçoise olives.