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LAURENT HABRARD CROZES HERMITAGE ROUGE

£27.00

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SKU: FRLHCHR19

Categories: Red Wines, Syrah / Shiraz, Rhône Valley, France, Dry, £20 - £49.99 Wines, Organic

5th generation winemaker Laurent Habrard owns 10.5 hectares of organic Crozes-Hermitage rouge. 3 of them are located in south of the appellation and the rest in the north. The split allows Laurent to work with two different terroirs: rolled pebbles and loess which bring a richness, structure and complexity to his wines.

Minimal sulphites are used during winemaking. The cap is punched own daily by foot and with regular pumping-over during alcoholic fermentation. Maceration is for 15 to 22 days followed by 7 months ageing, 20% in old barrels and the rest in stainless steel and concrete.

Classic aromas of blackberry, smoked meats, pepper and clove. Rich yet balanced and extremely approachable, this is a delicious, succulent expression of Syrah.