



PIERRE DE FONTVAL

AOP Crozes-Hermitage Red 2019



The Rhone Valley is one of the oldest vineyards of France. The region draws its identity and character from the Rhone River that has sculpted the valley over the millennia. Between the diversity of the terroirs and the richness of the varietals, the Pierre de Fontval range of wines offer a journey into the heart of the emblematic appellations of the Rhone Valley.

Blending tradition and modernity, Pierre de Fontval proposes structured wines that are produced with passion and generosity. Seeking to bring conviviality and sharing, these cuvées will match seamlessly with any dishes they are served with.

We understand the fragile nature of the environment we have inherited and the need for sustainable preservation of our soils. Pierre de Fontval proposes wines that are engaged and produced with sustainability in mind, respectful of the wildlife and flora. This philosophy guides each of our appellations to ensure our vineyards are sustainable, thus perpetuating the quality of the wines.

- **Varietals:** 100% Syrah.
- **Nature of the soils:** thick layers of stony soil from different ice age eras combined with red clay.
- **Average age of the vines:** 45 years.
- **Winemaking:** the grapes are hand-picked, fully stemmed and sorted. Optimal extraction is ensured by pump-over stirring. Vatting for an average of three weeks at controlled temperature.
- **Maturing:** the blend is matured for 12 months: 50% in concrete vats and 50% in French oak casks (225 litres) used for two wines. Light filtering on non-spliced wine.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Dark ruby red colour. Intense and complex bouquet with black fruits; reminiscent of black currant and spices. Mouthfeel offering a potent silky character and elegant tannic structure.
- **Ideal serving temperature:** from 16°C to 18°C.