

# DOMAINE J. DENUZIÈRE CROZES-HERMITAGE

## 2021

**Country**  
France

**Region**  
Rhône Valley

**Varietal**  
Syrah

**Winemaker**  
Caroline Moro

**Alcohol Content**  
13%

**Total Sulfur**  
No data

**Residual Sugar**  
No data

**Acidity**  
No data



### HISTORY

Founded in 1876, J. Denuzière is centered in the heart of Condrieu. Today, Caroline Moro is the head winemaker whose approach to winemaking can be surmised in a word: gentle.

Locally known as the wine interpreter, Moro's philosophy around vineyard management, harvest and fermenting is to tread lightly, handle delicately and wait patiently.

"The magic of wine is to be confronted with choices everyday, driven by our sensitivity; our intuition. I like living in this unique and uncertain side. This is what I call the soul of the wine." -Caroline Moro

### VINIFICATION and MATURATION

Hand-harvested and de-stemmed in the cellar. Fermented in stainless steel tanks and open wooden vats over three to five weeks with regular bâtonnage. Élevage on fine lees for 8 - 12 months in neutral French oak barrel before bottling.

### VINEYARD



Stone and pebble laden soils. No ploughing between rows allowing for a maximum of pollinators and biodiversity in the soil. Dry-farmed, organic practices.

### TASTING NOTES



Full-bodied offers almost Cornas-like notes of crushed stone, red plums and espresso. Richly concentrated yet supple, the savory elements linger on the finish.

### FOOD PAIRING



Grilled ribeye with sauce béarnaise, duck confit, roasted lamb with ratatouille, charcuterie and cheese.