



Vignerons Propriétés Associés Crozes-Hermitage NORTHERN RHÔNE (FRANCE)

Vignerons Propriétés Associés is a cooperative of winemakers with a love of their land, and the willingness to create and sustain quality wines. They farm organically and are certified as «Terras Vitis ». Their cooperative facilities started on the right bank of the Rhône, near Pont du Gard, Vignerons Propriétés Associés.

Grapes: Syrah

Terrior: Granite, fluvio-glacial alluvium, Tain-l'Hermitage

Viniculture: Partly aged in French oak.

Alcohol: 12.5% vol.

Tasting Notes

Appearance: Dark red with purple notes

Nose: Black berries, green olives

Palate: Dark intense black cherries, blackberry, green olives with subtle smoked fat notes.

Pairing: Cassoulet, braised meats, French onion soup

Northern Rhône Wine Region of France

Climate: Continental climate with harsh winters but warm summers, Northern Rhône is influenced by the mistral wind, which brings colder air from the Massif Central. This wind is said to follow the rains to dry the vines. Northern Rhône is drastically cooler Southern Rhône, and is approximately the same size as Châteauneuf-du-Pape! Vineyards are steep and covered in schist to allow the varietals to ripen fully.

Syrah reigns king in Northern Rhône. Cornas AOC is 100% Syrah, whereas northern Rhône designations may blend a touch of white varietals. Viognier by itself is used for white wines from Condrieu and Château-Grillet. Marsanne and Roussanne are in turn used for the whites from **Crozes-Hermitage**, Hermitage, Saint Joseph, and Saint Péray.

The largest vineyards of the northern Rhone appellations, **Crozes-Hermitage** stretches along the left banks of the Rhone. A prestigious Cru (growth), the Crozes-Hermitage produces mainly red wines from Syrah. Crozes Hermitage produces white wines made from Marsanne and Roussanne grapes.