



Domaine les Bruyeres (David Reynaud) Crozes-Hermitage 'Aux Betises d'Eloise' 2009 white



Nose : *fruity, woody, balsamic, vegetable*

Mouth: *strong and creamy*

- **Appellation:** [Crozes-Hermitage](#)
- **Vintage:** 2009
- **Grapes:** 90% Marsanne, 10% Roussanne
- **Method of production:** *Biodynamic*
- **Type of farming:** *Barrel old tank*
- **Volume of alcohol:** 14%
- **Temperature:** 10 to 12 ° C

- **Food pairing:** *Red meat roasted or braised and cheeses(camembert, brie)*

Tasting Note: “*The nose is very intense and very rich, expressing notes of wax, incense, white fruit jam, anise, menthol and apricot. The palate is sappy and very long, very dense, with a magnificent final quince jelly and old rose.*”



Gault Millau