

David Reynaud

VITICULTEUR EN BIODYNAMIE

CROZES HERMITAGE ROUGE Cuvée les Croix 2009

Year: 2009

Spring and early summer for soft and dry. A very August marked by a hot start of water-stress level foliage and ending with rainfall in the month of September that favor a good maturity of polyphenols.

Soil types:

Clay and limestone in the town of Beaumont-Montoux.
Soil draining roller detrital.

Varietal:

100% Syrah over 55 years.

Production and Performance:

From 35 to 40 hectoliters per hectare.

Cultivation method:

Growing vines in Organic Agriculture certified by ECOCERT and Biodynamics by BIODYVIN.
Bud removal, lifting, removing between hearts and green harvest is done manually.

Winemaking:

Harvest and hand sorting a plot on hand.
Sorting table and stalked 100%
Steeping and decanting by gravity.
Traditional vinification in concrete tank crude.
Fermentation from 28 to 32 days with punching, pressing with a press 5HL vertical low pressure.
Maturing 12 months on lees fine for half of two wines in barrels and half of 4 to 5 wines.

Packaging:

Racking and filtration, bottling.

Quantity:

Approximately 15,000 bottles

