

David Reynaud

VITICULTEUR EN BIODYNAMIE

CROZES HERMITAGE ROUGE
Cuvée GEORGES REYNAUD

Year: 2010

2010 was marked by a cold spring which caused the sag of the flower and a small crop.
Hot summer and mild.

Soil types:

Clay and limestone on the town
Beaumont-Montoux. Sol draining roller detrital.

Varietal:

100% Syrah vines from 20 to 30 years

Production and Performance:

35 hectoliters / hectare

Cultivation method:

Vine growing certified organic farming
And ECOCERT certified biodynamic in Biodyv.
Bud removal, lifting, removing cores and between
green harvest is fontt manually.

Winemaking:

Harvest and hand sorting on foot and on the sorting
table.
Steeping and decanting by gravity.
Traditional vinification in concrete tanks crude.
28-30 days fermentation with punching, pressing at
low pressure.
Maturing 12 months on lees in barrels for 6 to 7 wines.

Packaging:

Filling in the clear way to bottling.

Quantity:

Approximately 35,000 bottles

