



2018 Fayolle Crozes-Hermitage Cuvee Nicolas *Domaine Jean-Claude et Nicolas Fayolle* France - Rhône Valley - Crozes-Hermitage AOC

ABOUT THE DOMAINE

Domaine Jean-Claude & Nicolas Fayolle is located in the village of Gervans, 5 kilometers north from Tain-l'Hermitage in the Drome department. Nicolas Fayolle represents the 3rd generation of the family - he obtained a degree in "Viticulture- Oenology" and "Commercial science". He studied in the Macon region and joined the family estate in 2003. His father, Jean-Claude, helped convert the estate from Apricot to Grape growing. All the vineyards are tended and harvested manually due to the incline of the slopes. Treatment of the vines is limited to better manage the soil erosion. The "cuvees" are produced from specific parcels and they neither destem nor use new oak barrels to preserve each "cuvee's" typicity.

ABOUT THE WINE

Deep ruby red color. Nose of red and black currant fruits, pepper, spring flowers, new leather and mineral/earthy nuances. Medium bodied palate of red fruit and spice. Nice balance. Long finish and velvety.

RATINGS

93 pts – Wine Advocate

92 pts – Wine Enthusiast

92 pts – Jeb Dunnuck

Appellation	Crozes-Hermitage AOC
Varietal(s)	100% Syrah
Vinification	Alcoholic fermentation: Carbonic maceration (full bunch) on skin during 15 days. Delestage. Malolactic fermentation in French oak barrel and ageing maximum 12 months. Light filtering before bottling.
Food Pairing	Good match with red meat (beef, lams) or white meat (veal) in sauce, poultry and game meat. Perfect with most cheeses.
Soil	mixture of granite clay, sandy soil and white eart
Size	12/750ml
UPC	7 84585 02887 0

