

Fayolle Crozes-Hermitage Rouge Cuvee Nicolas

Domaine Jean-Claude et Nicolas Fayolle

France - Rhone Valley - Crozes-Hermitage AOC

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.

Specifications

Appellation	Crozes-Hermitage AOC
Wine Type	Red
Varietals	100% Syrah
Age of Vines	Average 10 years
Soil type	mixture of granite clay, sandy soil and white eart
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.
Production	600 (9-liter cases)
Pairings	Good match with red meat (beef, lams) or white meat (veal) in sauce, poultry and game meat. Perfect with most cheeses.



Codes, Weights and Measures

UPC	7 84585 02887 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02887 7
Case Weight	37
Cases/Pallet	54
Layers/Pallet	6
SRP	\$ 36.99 USD 750mL Bottle

Reviews and News

2018 Fayolle Crozes-Hermitage Rouge Cuvee Nicolas - 93 PTS - WA

2018 Fayolle Crozes-Hermitage Rouge Cuvee Nicolas - 92 PTS - WE

2018 Fayolle Crozes-Hermitage Rouge Cuvee Nicolas - 92 PTS - JD