



DE BOISSEYT



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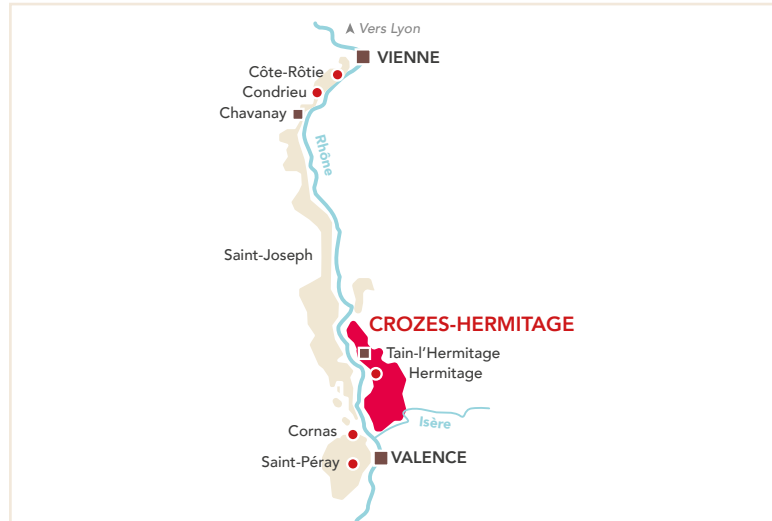
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CROZES-HERMITAGE

« Horizon » rouge

2021



HISTORY

The De Boisseyt Domain was first mentioned in the 14th century nobility property register under the name of "Viniblio de Boissie". The official history of De Boisseyt as a "Domaine" begins in 1797, following the French Revolution, when many sharecroppers became land owners. From the middle of the 19th century until recently, the estate belonged to the Chol family and stayed within the same family for six generations. In 1988 Agnès and Didier Chol started to vinify the 11 hectares of vineyards situated in various appellations of the region. The wines include red and white Saint Joseph, Condrieu, Côte Rôtie and Côtes du Rhône.

Almost 30 years later, in September 2017, the Decelle family took over the estate which continues to flourish thanks to their passion. Today, Romain Decelle runs the domain.

GEOGRAPHY & TERROIR

The 2 plots of Crozes-Hermitage are planted at 50 km from Chavanay.

On the area of Chanos-Curson, the terroir is formed of degraded limestone and rolled pebbles. The Veauvès area is composed of pebbles rolled under a thick layer of clay. A composition of terroir also found in Châteauneuf-du-Pape.

Grape variety : Syrah

Age of the vines : 20 years old

Average production : 6,000 bottles

VINIFICATION & AGEING

The grapes are handpicked and placed in small crates. The parcels are vinified separately in 30 hl tanks with natural yeasts. The aim is to adapt the process for each plot, through respect for its grapes and its terroir.

The gently pumping over and overall very smooth extraction, more with infusion. 7 months of maturation in barrels chosen according to the profile of the wine.

TASTING

From the village of Chanos-Curson, this wine reveals the characteristic nose of the Syrah grape variety. An initial tender attack on the palate, soft tannins and a refreshing after taste revealing an overall charming wine.

FOOD PAIRING

This red Crozes-Hermitage will go perfectly well with a leg of lamb, a woodcock with porcini or simply with a great piece of beef.