Wijnfiche

Domaine Nicolas Croze - Les Trois Grains | Côtes du Rhône France (RHONE) — 2022

Domain

Dom. Nicolas Croze

It is already the fourth generation of the Croze family who are in control of this domain. It has over 27 hectares of vineyards, spread over the municipalities of Saint-Martin, Saint-Just, Aiguèze, Saint-Marcel and Pont-Saint-Esprit (all located within the AOC Côtes du Rhône). The classic grapes of this appellation are cultivated here, i.e. Grenache noir, Syrah, Mourvèdre, Cinsault and Carignan for the red wines and Grenache blanc, Viognier and Marsanne for the white wines. The grapes from this domain are grown on a clay and limestone substrate with a sandy substrate on the one hand, and on rocky limestone on the other.

Vinification

The cultivation of the vineyards and the entire vinification process are done with the highest respect for nature. In addition, the picking and selection of the grapes, with the stripping, is completely manual. The fermentation, maturation and bottling are all still done here on the domain itself. Traditional vinification, with maceration for 15 days, in concrete cuves and with pigeage (pushing with a stick).

Taste

This wine has a very light, red color. In the nose we find aromas of small red fruit and spiciness. This is a smooth, fruity wine with aromas of red fruit and a light texture.

Food pairing

Goat cheese | Meat - in wine sauce | Coq - au - vin

General information

Type: Red wine
Grape varieties: Syrah, Marselan, Grenache
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 16 °C
Taste profile: Smooth juicy

