

RHONE

COTES DU RHONE: DOMAINE CROZE GRANIER CUVÉE L'ESCATILLON RED

Domaine Croze Granier

TASTING NOTES

Lovely garnet robe, with violet shades. A nose of blackberry fruits, with notes of citrus. A fresh attack on the palate, very fruity with notes of liquorice. Vinified with the natural freshness of the rock leaning against the estate's cellar, called l'Escatillon.

WITH FOOD

Pork

VINTAGE	2023
REGION	Rhone
APPELLATION	Côtes du Rhône
GRAPES	60% Grenache Noir, 20% Syrah, 20% Mourvedre
KEEPING	Drink within 5 years of bottling.
VINIFICATION	Harvested in mid-September. Fermented in concrete tanks for 21 days, with daily pumping. Aged in steel tank for 6 months.
BOTTLE	75cl
VOLUME	14.5%



DOMAINE CROZE GRANIER

A family estate located in the Gard region and which has been producing Châteauneuf-du-Pape, Lirac and Cotes du Rhône over 15 hectares since 1895. Taken on by Laurent Cortinas in 2000, Domaine Croze-Granier successfully earned the BIO organic certification in 2012, by respect of the terroir.

The winery is also located in a remarkable place in the village of Roquemaure, with the stone building is built against a cliff called L'Escatillon. This rock gives their cellar great thermal inertia and provides a unique natural freshness during vinification and allows optimal conservation of the wine all year round.