


ORATORIO



ORATORIO CROZES-HERMITAGE 2019

14% ALC, 6 x 750ML

We have sought out the most precious soils to achieve the power and character of our wines signed Oratorio. Each wine has been aged meticulously in demi-muids (600-liter oak barrels) to reveal smooth and elegant tannins with subtle aromas of vanilla, sweet spices, cocoa and mocha. To ensure this level of excellence, we select only the best vintages. Our first priority is to achieve the highest possible quality; thus, the availability of the Oratorio wines is limited. Oratorio Crozes-Hermitages 2014 is best served at 16°C with grilled beef in its youth, and more delicate meats like curry of lamb or pork in its optimal expression within 4-5 years.

EYE	NOSE	PALATE
Deep ruby color with beautiful brightness.	Very expressive nose, gourmand and complex with notes of black currant notes blackberry cream. Pleasantly rounded by a floral bouquet, noble pepper notes, and a beautiful woody background.	Imposes at once its frankness and its freshness. Subtle balance between fruits, woody notes, spices, and a delicate tannic structure. Marked by its aromatic intensity and long finish.
APPELLATION		
 <p>Crozes-Hermitage AOC</p>	TERROIR	VINIFICATION
VARIETALS	Selection of parcels on granite gravel on a plateau in a zone with silica pebbles on saffres, in the Northern Rhône Valley, on the left bank of the Rhône, around Tain-l'Hermitage.	Total destemming and crushing, followed by traditional vinification with a long maceration of 28 days. Regular cap-punching depending on daily tasting, alternating with slight pumping over.
100% Syrah		
WINEMAKER	MATURATION	UPC
Edouard Guerin	12 months in demi-muids of 600 litres, 1 to 3 wines.	7-14320-90321-6



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