

This family domain, located right in the heart of Crozes-Hermitage, was set up in 2006. It is run by Edgar and Jocelyne Girard and their son Sebastien. They produce top quality wines by combining traditional winemaking techniques and modern technology. The wines are produced organically with minimal sulphur use and have been certified organic since the 2012 vintage.

We have been working in organic farming since 2009 and most recently converted to Biodynamie (since 2013). By our rigor, our commitment and our respect for nature, we hope to value our vineyard and its different terroirs in order to offer expressive and authentic wines.

The harvest usually starts mid-September and the grapes are entirely picked by hand.

---

**TERROIR**

Rocky alluvium of the quaternary; High and medium terraces by the Rhone and Isere.

**GRAPE VARIETY**

100% syrah

**SERVICE TEMPERATURE**

16°C -18°C

**WINEMAKING**

The wines are produced organically with a three to four day cold soak prior to controlled fermentation with natural yeasts and minimal sulphur use. Classic winemaking techniques are used with regular pump overs and treading of the grapes to ensure the desired levels of extraction. 20% of the wine is matured in oak foudres of 20 hectolitres; the remainder is aged in stainless steel.

**ALCOHOL**

13 %

**TASTING NOTES**

Deep red, intense aromas of red fruits and black olives. Spicy and peppery notes with silky tannins. An elegant and silky textured wine.

**FOOD PAIRING**

Delicious with poultry, red meats and cheese.

