



MAISON BOUACHON

CROZES HERMITAGE – MAISON BOUACHON

« *La Maurelle* » 2006

Crozes Hermitage constitute the most important vineyard in the northern Rhône valley area, it spreads on 11 township of Drome on Rhône left hand. Before being planted in vines it was fruit trees.

The Maison Bouachon reveals with « La Maurelle » all the tipicity and character of this northern appellation.

Vineyard terrain: Coming from the south area of Crozes Hermitage the vineyard is spreading on alluvial deposit, round quartzite stones terraces and loess.

Grape varieties: Only Syrah.

Wine making: The processing consists in selection of parcels, best exposures are retained. Syrah is vinified separately after total de-stemming. On Syrah is done a semi-carbonic maceration during 12 days with controlled temperature and frequent pumping over.

Maturing: We age the wine in French wooden tun during long months before the blending.

Vintage: 2006 will go down as a “winemaker’s vintage”. The issue involved the ability to adapt vineyard management and winemaking know-how to unreliable weather conditions (water stress or exuberant growth with a delayed start to ripening in some localities, storms, etc...). In spite of all this, unremitting effort in both vineyards and wineries made 2006 a great vintage for the region and its grenache: clean colours, lovely aromas and well-balanced structures with coated tannins.

Description:

Colour: Deep garnet red.

Smell : Stone fruit (cherry, plum) mixed with floral flavour with a finish on vanilla.

Mouth : It reminds ripe fruits mixed with light spice as peppermint giving a pleasant freshness. Supple and mellow tannins which give fullness to the wine.

Ageing: It may be kept from 2 to 3 years but it is better to drink it young.

Recommended drinking Temperature: Maximum 16 °C. Let the wine breath in the decanter one hour before drinking.

