

FAMILY WINE MERCHANTS SINCE 1906

Crozes-Hermitage 'Clos des Grives' 2020, Domaine Laurent Combier

 Price
 £48.99

 Code
 CROZ505

Produced from a 9 ½ hectare Clos (walled vineyard) this is Laurent Combier's top cuvée. The oldest 4 hectares of the Clos are planted with vines that date back to 1952 and yield very small quantities. Aged for 12 months in oak casks, of which 40% are new. This is the very pinnacle of Crozes-Hermitage.

Tasting Notes:

A very intense and concentrated wine, compact with lush cassis fruit that dominates the palate. The tannins are suave and polished, and there is a wonderful freshness that expands the finish perfectly. This is the very pinnacle of Crozes-Hermitage. Impressive depth and structure with fine, gamey fruit, a dense, close-knit texture and an amazingly long aftertaste.





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| Specification | |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Vinification | Aged for 12 months in oak casks, of which 40% is new. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink from 2024 through to 2035 |
| Country | France |
| Region | Rhône Valley |
| Area | Crozes Hemitage |
| Туре | Red Wine |
| Grapes | Syrah |
| Genres | Organic |
| Vintage | 2020 |
| Body | Soft, fruity and smooth |
| Producer | Domaine Combier |
| Producer Overview | The Combier family first moved from Ardèche to the Rhône in 1936, when Camille Combier bought three hectares of vines in the Crozes-Hermitage appellation, and sold his wine to the Tain l'Hermitage co-operative |
| Closure Type | Cork |
| Food Matches | Try with duck breast with lavender beetroot and sweet potato! |