HOUSE OF TOWNEND

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




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| **Price** | £46.00 |
| **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 |
| **Type** | Red Wine |
| **Grapes** | Syrah |
| **Genres** | Fine Wine, 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! |