



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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

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<b>Price</b>	£48.00
<b>Code</b>	CROZ505

Produced from a 9 ½ hectare Clos (walled vineyard) this is Laurent Combie'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.

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### 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	
<b>Vinification</b>	Aged for 12 months in oak casks, of which 40% is new.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2024 through to 2035
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Crozes Hermitage
<b>Type</b>	Red Wine
<b>Grapes</b>	Syrah
<b>Genres</b>	Organic
<b>Vintage</b>	2020
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Domaine Combier
<b>Producer Overview</b>	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
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with duck breast with lavender beetroot and sweet potato!