



MAISON BOUACHON

CROZES HERMITAGE – MAISON BOUACHON

« *La Maurelle* » 2005

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 typicality 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: 2005 was a good year for growth with a warm pleasant spring and not too dry when the grapes were ripening. The difference in temperature between day and night (especially in the second fortnight of august) helped to make wines with stable colours and expressive aromas of fresh fruit. A wonderful vintage.

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 degrees. Let the wine breath in the decanter one hour before drinking.

