



ORIGIN OF STAINED GLASS LABEL :

St Vitus Cathedral – Prague

VARIETY: 100% Syrah

VINEYARD SIZE: 1 hectare.

TERROIR: North Rhône
Clay & limestone terrace

VITICULTURE: 40hl/ha
Soil ploughing and scraping, canopy management.

PRUNING: Guyot simple.

VINIFICATION & MATURATION:

Organic & biodynamic farming.
Biodivin certified.

100 % hand-picked harvest
Harvest reception by gravity.
Short maceration in concrete tank for 15 days.
Pneumatic pressing.
Fermentation : 100 % native yeasts.
Aged in 400 & 500 liters amphoras during 12 months.

No fining, no filtration.

AETERNO

TABLE WINE



PROVENANCE OF THE GRAPES :

Domaine des bruyères – Crozes-Hermitage

COMMENTARY:

Intense, black ink colour, purplish reflections. Nose impresses fume notes and ripe black fruits, notes of blueberry, violet, white pepper of Malabar. Relatively flexible attack which quickly gives way to a wine all in power; broad mouth, opulent and massive counterbalanced by extremely fine and delicate tannins. The spinal column of this wine is a beautiful north-Rhone-native acidity which brings a great freshness to it. Abyssal length...

Use of a decanter recommended in its youth.

“Structure, elegance, smoothness and purity Large Syrah without fuss nor bullshit made in Crozes-Hermitage; this wine is the result of the improbable meeting of a rugby player and a ballerina; to have some fun: make a blind tasting with it and enjoy.... ” Fred

FOOD & WINE PAIRING:

Roquefort sauce & fried rib steak, hand cut fries.
Roasted Lamb shoulder, apricots & dried fruits.
Duck breasts honey and balsamic, steamed rice.
Pan Fried Pork Chops, Parmesan rice grits & black truffles.
Duck Confit, Lentil ragout & fingerling potatoes
Quails stuffed with the foie gras, crispy mushrooms.
Crusted Sweetbreads, spinach & Sage, Toasted Walnuts.
Saint-Félicien, Saint-Marcellin, Salers.

TASTING: Ideal temperature service : 16/17°c

Drink from the bottling up to 5/7 years.