

REVUE DE PRESSE



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WINE ADVOCATE
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Rating **91**

DOMAINE DE CROCHET CUVÉE CHARLES AUGUSTE 2013

Tasting note, by Stephan Reinhardt

The 2013 Domaine de Crochet Cuvée Charles Auguste assembles Syrah (65%), Cabernet Franc (30%) and Cabernet Sauvignon (5%) from a south-/southeast-facing one-hectare block at 330 meters altitude in Mont-sur-Rolle. The vines were planted in 1993 on clayey and gravelly chalk soils. Fermented in open stainless steel fermenters, aged for 18 months in barriques (up to 50% of which are new) and bottled unfiltered, the dark-colored 2013 opens with a very clear, intense and deep/mineral bouquet of perfectly ripe dark berries; but the wine also indicates a nice freshness and purity. Full-bodied, remarkably pure, fresh and vital, this is a very elegant and well-concentrated blend with silky textured, fine tannins and a very good structure. The finish is clear and fresh, lovely dry and seriously grippy/bitter, but also aromatic, indicating an aging potential of a decade or more. A very gastronomic red wine blend that blends an international style with the alpine Swiss character.

Drink date : 2018 - 2027

Variety: Proprietary Blend - Cabernet Franc , Cabernet Sauvignon , Syrah



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