

Notre Dame de Cousignac

Crozes-Hermitage AOC

100% Syrah

Tasting Notes:

Dark purple in color with a rich and layered aromatic profile of blackberry, licorice, toasted spice, earth, and smoked bacon. It seamlessly flows to a medium-bodied, concentrated, and focused palate loaded with crème de cassis, graphite, smoke, and crushed rock. A string of acidity leading to the lengthy finish keeps this wine light on its feet.

Pairs perfectly with hearty, braised, or stewed dishes like cassoulet and those incorporating beef, lamb, or wild game. Drink now and over the next 5-7 years.

Vineyards:

Region: Crozes-Hermitage, Rhône, France
Training Method: Cordon de Royat
Soil Composition: Clay, areas of granite, and sandy terraces of loess
Planting density: 5,000 vines/hectare
Elevation: 150-300 meters
Exposure: Southeastern

Winemaking:

Harvest: Hand harvested in mid- to late September
Fermentation: Traditional vinification with complete destemming following by maceration at high temperatures and periodic punch-downs.

Aging:

6 months in stainless steel followed by an additional 12 months in bottle

Technical Data:

Alcohol: 13%
Residual Sugar: 2.0 grams/liter
pH: 3.67

Production Quantity: 1,900 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



FACT SHEET