

Domaine de la Ville Rouge

CUVÉE PAUL AOP CROZES HERMITAGE ROUGE- FRANCE



Story

Domaine de La Ville Rouge is located right in the heart of Crozes Hermitage. It was founded by Paul Girard in 1919.

Originally, the vineyard had only a few hectares of vines, and the harvest was purchased by the cooperative cellar. In 2005, Sébastien and his parents decided to built their own cellar and since 2006, the vinification and bottling is done at the estate.

Today Domaine de la Ville Rouge is driven in organic farming (certified by ECOCERT) and biodynamic (certified by BIODYVIN), by Sébastien and Audrey his wife. It now represents 20 hectares.

wine description

This wine shows an intense ruby color and a complex nose of ripe red fruits, very balance structure on the palate with delicate tannins, ripe fruits and orientals spices. It will match perfectly with lambs, duck with orange and honey and many meat-based asian dishes. 10 years ageing potential



organic and biodynamic



hand harvest



Syrah



30/40 ans



Oack barrels 12/14 months



40hl/ha



pebbles



3 000 bottles



Cold Pre fermentation during 3 days.
Starting fermentation with natural yeast
Traditional vinification. Ageing during 12 months in barrels
Cuvée Paul is a selection of the best barrels from the old vines parcels