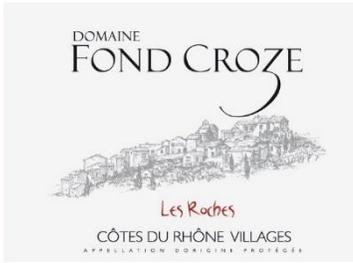


# DOMAINE FOND CROZE

« Les Roches »

## AOC CÔTES DU RHÔNE VILLAGES



### ORIGIN

Rhône Valley, France

### APPELLATION

AOC Côtes du Rhône Villages

### VINEYARD

40-year old vines in clay-limestone soils

### BLEND

100% Syrah

### FARMING

Hand-harvested and sorted separately based on ripeness.

### AGING

Aged in oak barrels for 12-months

### ALCOHOL CONTENT:

14%

Domaine Fond Croze's 'Les Roches' Côtes du Rhône Villages comes across in the final wine as great mineral-style aromas, thanks to the many nutrients and dissolved minerals found in fertile clay soil, and the high content of limestone as well. It instantly opens with the aromas of blueberries, black raspberries, spices and violets. Then, the velvety texture of the tannins holds the palate together so that the layers of fruit and spice filled flavors can explode all the way through the finish.

100% Syrah vines are planted on a 16-acre plateau in the Southern Rhône, near the Rasteau appellation. The red clay soils here are rich and absorb water slowly, with a well-oxygenated high iron content. The roots are thus well-aerated and avoid having wet feet, yet thanks to clay's water retention capacity, they are kept hydrated during the Rhône Valley's hot summers.

Consulting winemaker Philippe Cambie (Robert Parker's 2010 Winemaker of the Year) brings his trade-mark touch to the wine. Aged in oak barrels for a year to smooth out the tannins and add a rounding quality to the wine.

This cuvée is the culmination of work from three generations. After returning from World War I, Charles Long first purchased the land. His son, Raymond, expanded the vineyards and today, his sons Bruno and Daniel produce the wine at Domaine Fond Croze.

### ACCOLADES FOR 2015

Wine Enthusiast – 92 Points

*"This Southern-Rhône Syrah offers intensely ripe, almost candied blueberry and blackberry flavors shaded by earth, bramble and spice. It's unctuous and weighty but invigorated by hints of dark pepper and licorice. The finish is long and supple, cushioned by ripe, feathery tannins."* - W.E.

