

# Étienne Bécheras



## Crozes-Hermitage Rouge Le Prieuré d'Arras



### At a Glance:

- **Appellation:** AOC Crozes-Hermitage
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-southwest facing gently sloped parcels in Mercurool
- **Soil Types and Compositions:** Loess and river stones
- **Vine Age, Training, and Density:** Trained in Cordon and planted at 5,000 vines/ha, vines average 15 years old.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

### In The Cellar:

- **Fermentation:** After total destemming and a 1-3 day cold soak, wine ferments spontaneously in concrete vats. Cuvaision lasts 18-22 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrels following alcoholic fermentation
- **Élevage:** 12 months in 600-l demi muids
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at bottling, with c. 15 mg/l free sulfur

### In The Glass:

Étienne typically produces about 500 cases of this wine annually, half of which is reserved for us for the US market. It is often voluminous with sweet blackberry fruit and an undercurrent of licorice, game, and a firm, sweet tannic structure – a wine of exquisite value.