

## CROZES HERMITAGE

*Appellation d'Origine Protégée*



### CÉPAGES

100% Syrah



### VINE

Syrah vine on  
alluvial soil

Organic growing



### SOIL

Thick layers of rolled  
gravel from different  
glacial eras  
(Riss and Würm)  
mixed with red clay  
from the municipality  
of Beaumont-  
Monteux.



### FERMENTATION

Hand-picked grapes.  
Vatting at full  
maturity, the  
percentage of  
destemmed grapes  
depends on the  
balance of the  
vintage.



### AGING

Concrete and  
stainless steel tanks for  
8 to 10 months,  
bottled in early  
summer to preserve  
the fruit's freshness  
and crispness.



QUADRIVIUM  
ROUGE  
750 ML

### A WORD FROM THE WINEMAKER

Because we love exploring new horizons at Grandes Serres, we embarked on a new journey, travelling up the Rhône river, guided by our friends at Maison Denuzière. We settled down 130km north of Châteauneuf-du-Pape, where we found rounded pebbles and red clay. It was on the "Plaine des Chassis" that we fell in love with superb Syrah grapes and had the slightly crazy idea of creating this 'Quadrivium' cuvée, which means 'at the crossroads'.

**So, for once, we were a little unfaithful to Grenache, which we abandoned in favour of vinifying this Syrah, while maintaining our proper style: grapes harvested at just the right ripeness, gentle extraction, and a search for balance and tension.**

And the journey has been worth every single drop!

**We have made an elegant wine with floral notes, generous fruit, a harmonious structure and an absolutely delicious finish with the smoothest chocolatey accents.**

A pure player to be sipped without delay, every day and on any occasion!  
Who's counting when it's good wine?

ROMAIN LEROY



*“Better than the passing wind,  
scattering the alleys,  
The storm of a springtime love,  
Better than the swirl of winged bees,  
All the swarm of a day's sorrows”*

Julia Daudet – Eaux profondes