





ORATORIO CROZES-HERMITAGE 2014

13% ALC, 750ML

We have sought out the most precious soils to achieve the power and character of our wines signed Oratorio. Each wine has been aged meticulously in demimuids (600-liter oak barrels) to reveal smooth and elegant tannins with subtle aromas of vanilla, sweet spices, cocoa and mocha. To ensure this level of excellence, we select only the best vintages. Our first priority is to achieve the highest possible quality; thus, the availability of the Oratorio wines is limited. Oratorio Crozes-Hermitages 2014 is best served at 16°C with grilled beef in its youth, and more delicate meats like curry of lamb or pork in its optimal expression within 4-5 years.

RECENT ACCOLADES

90 points, *Wine Spectator*, October 2016: "A broad, beefy style, with a core of kirsch and blackberry fruit flavors pumping out, backed by tar, dark tobacco and briar notes. A light iron hint gives the finish nice contrast."

EYE	NOSE	PALATE
Deep ruby color with beautiful brightness. APPELLATION	Very expressive nose, gourmand and complex with notes of black currant notes blackberry	Imposes at once its frankness and its freshness. Subtle balance between fruits, woody
	cream. Pleasantly rounded by a floral bouquet, noble pepper notes, and a beautiful woody background.	notes, spices, and a delicate tannic structure. Marked by its aromatic intensity and long finish.
	TERROIR	VINIFICATION
Crozes-Hermitage AOC	Selection of parcels on granite gravel on a plateau in a zone with silica pebbles on safres, in the Northern Rhône Valley, on the left bank of the Rhône, around Tain- l'Hermitage.	Total destemming and crushing, followed by traditional vinification with a long maceration of 28 days. Regular cappunching depending on daily tasting, alternating with slight pumping over.
VARIETALS		
100% Syrah		
WINEMAKER	MATURATION	UPC
Didier Couturier	12 months in demi-muids of 600 litres, 1 to 3 wines.	7-14320-14570-8



BRONCO WINE COMPANY