

Domaine Marc Sorrel

Crozes-Hermitage

The vineyard is plowed by a horse.
The wine ages 12 months in used
French oak barrels.

Grape varieties Syrah

Altitude 50m

Soil Clay and limestone

Alcohol 13%

Tasting notes

Garnet in color with a harmonious nose and palate. Spicy with notes of brambles and red fruit. An ideal pairing with roasted meats and game.



Banville
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