

DAVID HEMMERLÉ
Red wine**Appellation :** Vin de France**Blend :** Syrah (90 %) - Viognier (10 %)**ABV :** 13,5 %**Soil/Vineyards:** Clay-limestone slopes, clay-loam soil.
5000 vines per hectare. High trellising in Guyot and Royat pruning.**Winemaking:** Mechanical harvesting at night to preserve the aromatic potential.
Cooling after soft destemming and crushing. Gentle pressing.
Temperature controlled fermentation.
Aged on fine lees and limited addition of sulphites.**Color:** Garnet color with bright glints.**Nose:** The nose develops aromas of liquorice and wild strawberries.**Palate:** The attack is rich and fruity, followed by a surprisingly fresh and juicy mid-palate. A nice balanced finish with roasted mocha notes enhanced by a refreshing acidity.**Préservation :** Up to 5 years.**Food pairing:** This wine goes perfectly with David's recipes, such as "Pastillas de chèvre". It also pairs very well with grilled red meat or a cheese platter.**A wine collection created by David HEMMERLÉ – Cuvée Gourmet!**

David Hemmerlé is the head Chef of Grand Cru, a wine minded restaurant in the heart of Moscow which was awarded one Michelin star in October 2021. David Hemmerlé has been head Chef at a number of top fine dining establishments in Moscow, Dubai and Paris, and is the first French Chef to be awarded a Michelin star in Russia.

David is a global ambassador for French "art de vivre" and brings the flair and refinement of his homeland's cuisine to Moscow, cooking with creativity, complex techniques and the finest local ingredients.