Maisons Marques & Domaines

Delas Frères

Crozes-Hermitage Domaine des Grands Chemins

Rhône, France
Vintage: 2022

Overview

The "Domaine des Grands Chemins" estate, located at the confluence of the Isère and Rhône rivers, extends over one of the highest quality rounded pebble terroirs in the appellation, on alluvial terraces. The wines of Domaine des Grands Chemins fully embody the characteristics of these sunny and windy soils.

The Crozes-Hermitage vineyards are the largest of the northern Rhône appellations. In the northern part, the soils are formed by the granite slopes that run on from those of Hermitage. In the south, soils are alluvial, stemming from glacier and river beds, with benches made up of rolled stones and silt from the Rhône river.

Winemaking

Grapes are hand-picked, plot by plot, at maximum levels of ripeness. Winemaking is traditional, with fermentation in open concrete tanks, following a cold-soaking. Daily cap-punching and pumping over provides extraction. The maceration phase lasts between 10 and 12 days. Maturing is conducted over a 14-month period, partly in tanks and partly in small Burgundian barrels that have already held one or two wines. Regular rackings introduce the necessary quantity of oxygen to round out the tannins.

Tasting Notes

The color is deep, garnet in color with purple reflections. All the aromas present at the olfactory stage are detected, creating a beautiful complexity, rich and faithful to the terroir of origin of the Domaine des Grands Chemins. The very structure of this wine, as well as its aromatic persistence, give it a real ageing potential.

Harvest Notes

2022 was the driest year since 2011, with 200 mm less than the average. After a late budbreak, a warm spring accelerated ripening, leading to an early vintage. The heatwave limited yields but ensured a healthy harvest.

Food Pairing

This wine pairs well with red meat, feathered game and lamb in pastry.

TECHNICAL INFORMATION

Varietals: 100% Syrah