



Crozes-Hermitage

Domaine des Grands Chemins 2023

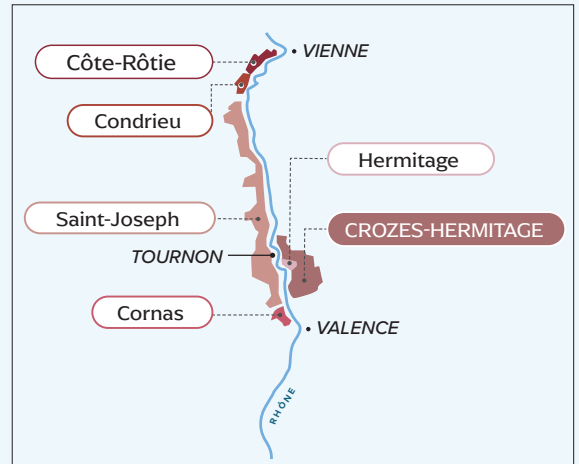
Rhône, France



VARIETALS:
100% Syrah

OVERVIEW

Sourced from the finest parcels of Crozes-Hermitage, the “Domaine des Grands Chemins” estate is located at the confluence of the Isère and Rhône rivers. On sun-drenched alluvial terraces swept by the wind, the vines thrive in an environment that is both rugged and generous. To the north, the granitic slopes take over from the mythical inclines of Hermitage, imparting a defined structure and vibrant tension to the wines. Their full southern exposure, combined with the invigorating influence of the mistral, promotes optimal ripeness while preserving aromatic freshness. The Domaine des Grands Chemins was born from meticulous parcel selection, aimed at showcasing the most expressive terroirs of the estate. Each chosen plot was selected for the singularity of its soil, its exposure, its altitude, and its ability to reveal with precision the complexity of the Crozes-Hermitage appellation.



WINEMAKING

The harvest is carried out by hand and placed in picking crates. The grapes are stored in a cold room before vatting. Once destemmed, the berries are transferred by gravity, using small vats, into truncated stainless-steel tanks. It is mainly during the first stage of fermentation that gentle extraction is performed, through carefully measured pump-overs and punch-downs. Ageing is conducted for 50% of the volume in barrels for 12 months, with 20% new oak, and the remaining portion in stainless-steel tanks. A rigorous selection of lots is then carried out before racking and blending, after which the wine continues to mature for an additional 9 months prior to bottling.

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POINTS
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Suave and elegant, this excellent Crozes-Hermitage has a fantastic balance of subtle forest-berry fruit with savory, licorice and meaty aromas, plus fine tannins on the medium-bodied palate. Gently builds at the very long finish. Selected from 20 hectares of vineyards in this appellation, mostly from 30-year-old vines. Matured half and half in oak casks and tanks. Drink or hold.

