

#3

### Condrieu Clos Boucher

*Single-vineyard that is situated adjacent to Château Grillet*

Half of this tiny 5-acre lieu-dit is reserved for this plot selection cuvée. The terraced granite slopes, with their 60-year-old Viognier vines, are steep enough to require double-echalas training, whereby two stakes form an upside-down V.

Fermented in both barrels and stainless tanks, then aged in new and one-year-old barrels for eight months, the wine undergoes both malolactic fermentation and lees stirring.

In the very best years, production is limited to 8,000 bottles.

100% Viognier | HVE Level 3 Certification

#4

### Crozes-Hermitage Domaine des Grands Chemins

*Indulgence and generosity*

Grapes exclusively sourced from the Domaine des Grands Chemins plot located on the benches known as Le Chassis on the left bank of the Rhône. The soil is composed of smooth gravel deposited over red clay.

Aged over a 14-month period, partly in tanks and partly in small Burgundian barrels.

Regular rackings introduce the necessary quantity of oxygen to round out the tannins.

100% Syrah | HVE Level 3 Certification

#5

### Crozes-Hermitage Le Clos

*Aromatic and textural complexity*

The grapes come exclusively from Le Clos vineyard located on the benches known as Le Chassis on the left bank of the Rhône. The soil is composed of smooth gravel deposited over red clay.

Daily cap punching down and pumping over is kept up for about 10 days, with a total maceration period up to 20 days.

Maturation lasts for 14 to 16 months in oak barrels, which have already held wine for one to three years.

In the very best years, production is limited to 7,000 bottles.

100% Syrah

#6

### Côte-Rôtie Seigneur de Maugiron

*Côte Rôtie elegance and polish*

Handpicked grapes from the steep terraced hillsides of the Côte Brune and Côte Blonde vineyards.

In the northern part of the vineyard, the Côte Brune consists of extremely steep, terraced slopes of ferruginous mica schists which are covered with schist sand (arzel).

The Côte Blonde has a varied geology with gneiss and granite predominating at the most southern side of the appellation.

The wine is aged for 14 to 16 months, in new or one-year-old oak barrels.

100% Syrah

#7

### Côte-Rôtie La Landonne

*The soul of the Côte Brune*

Grapes come exclusively from the La Landonne plot in the Côte Brune, of which Delas farms 1.7 acres at an elevation ranging from 200 to 240 meters. The granite soils are flickered with iron-rich mica schist blocks.

The wine is aged for 14 to 18 months in new or one-year-old oak casks.

One of only five wines produced from Landonne vineyard.

Production never exceeds 2,500 bottles per year since the first bottling in 1997.

100% Syrah | HVE Level 3 Certification

#2

### Condrieu La Galopine

*A patchwork of granite*

Sourced from multiple lieux-dits in Condrieu sharing granite soils.

Low yields of 2 tons per acre.

Fermented in stainless-steel, with a small portion fermented in new oak casks (maximum 20%).

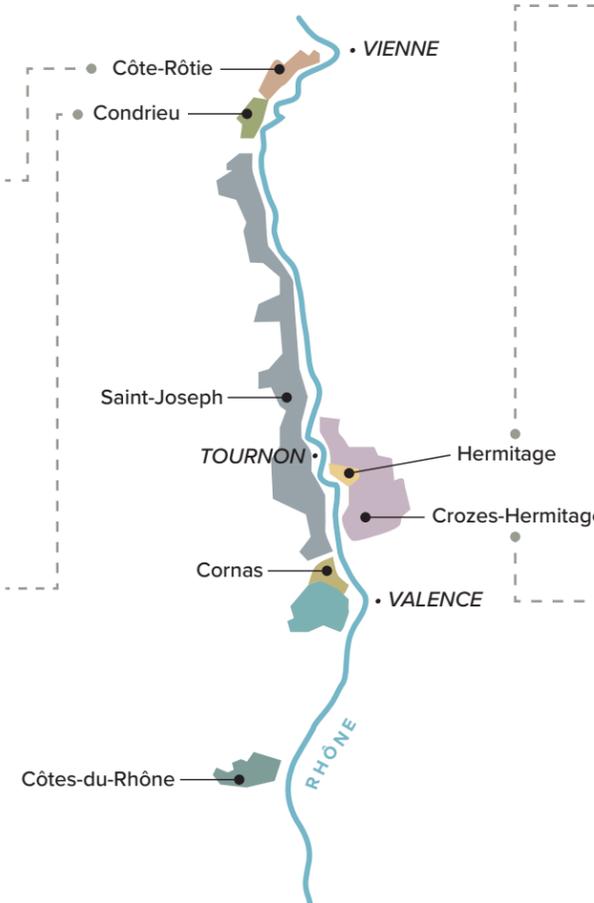
100% Viognier

## CÔTE-RÔTIE

- AOC established in 1940
- 470 acres
- 45° hillsides
- 175-275 meters elevation
- Produces thicker skin Syrah like Hermitage
- Soils: iron-rich schist
- Some of the oldest vineyards in France first planted by the Romans

## CONDRIEU

- AOC established in 1940
- Less than 490 acres planted
- The most northerly white wine appellation in the northern Rhône
- Soils: clay and decomposed granite
- Some of the steepest terraces in the world
- 9 miles along the west side of the Rhône river



## HERMITAGE

- 140 acres
- Plantings split 75% Syrah and 25% to Marsanne and Roussanne
- Best of the climats: Les Bessards, L'Hermite, Le Meal, Les Greffieux, and Murets
- Soils: granite, silky loess, limestone, clay, iron, sand, quartz
- Left bank of the Rhône river

## CROZES HERMITAGE

- AOC established in 1937 and expanded in 1952 and again in 1980
- 3,953 acres
- Stretches over 11 communes
- 92% red wine production
- Size of vineyard = significant variation in quality and profile
- Left bank of the Rhône river

#8

### Hermitage Domaine des Tourettes

*A balancing act of opulence and minerality*

Blend from Les Grandes Vignes and blocks situated on Les Bessards.

Vinification takes place in stainless-steel conical tanks following two days of skin contact at cool temperatures. The conical shape naturally keeps some of the solids in suspension to allow for a softer extraction.

Cap punching and pumping over for 10 days. The maceration lasts a total of 20 days.

Maturation is carried out in French oak barrels (one-third new) for 18 to 20 months.

100% Syrah | HVE Level 3 Certification

#9

### Hermitage Les Bessards *The quintessence of Syrah*

The first single-vineyard launched in 1990, the grapes come exclusively from the oldest plot within the renowned area of Les Bessards on the alluvial of the plain at the foot of the Hermitage hill (primarily decomposed granite).

Vinification takes place in stainless-steel conical tanks following two days of skin contact at cool temperatures. The conical shape naturally keeps some of the solids in suspension to allow for a softer extraction.

Cap punching and pumping over for 10 days. The maceration lasts a total of 20 days.

Maturation is carried out in French oak barrels (one-third new) for 18 to 20 months.

In the very best years, production is limited to 6,000 bottles.

100% Syrah | HVE Level 3 Certification

#1

### Hermitage Domaine des Tourettes Blanc

*Depth and concentration*

This wine comes from two lieux-dits: Les Bessards and Les Grandes Vignes

The wines are fermented in small oak barrels for 9 to 12 months with regular stirring of the lees. Pressing "à la champenoise": free-run and press wine separated.

In the very best years, production is limited to 5,000 bottles.

95% Marsanne & 5% Roussanne