

Domaine Pradelle Crozes-Hermitage



VINTAGE	2021
REGION	Rhône Valley
APPELLATION	Crozes-Hermitage
VARIETAL	100% Syrah
ALCOHOL	13.50 %
TERROIR	Pebbles, clay subsoils
INFO	19 plots 5 to 40 years old, on the terrace of the Rhone. Harvested by machine, destemmed, fermentation with wild yeast, maceration of 20 days with 2 daily pumping over. Use of micro-oxygenation. Ageing take place in big oak barrels (30 hl) during 7 to 11 months. 3,700 cases total production. Sustainable Agriculture Practices - HEV 3 , farm certified having High Environmental Value

About the Estate:

Domaine Pradelle is a family estate since 1854 managed by Antoine and Alexandre Pradelle.

The vineyard is 40 hectares big and located all around Tain l'Hermitage on the both sides of the Rhone river. On the left-bank of the Rhône the grapes are used to make Crozes-Hermitage and on the right bank grapes are giving Saint-Joseph. Some plots are flat and others are located on the hillsides.

We make lot of works in the vineyard with the goal to have the best quality of grapes as possible. We replace the dead vine every year, we do green harvest and we try to have the foliage as tall as possible and we remove some leaves to avoid rot on the grapes.

In the cellar, fermentations take place into concrete tanks surfaced with epoxy resin, each tank has got his own refresh and warm up system for better and slow fermentations.

More to come

Tasting Notes:

Full-bodied Syrah with intense blackberries, plums, and smoky earth. Woodsy and peppery notes too as the palate unfurls, with brisk acidity and fine-grained, structured tannins.

Dense but fresh & seductive Syrah nose on dark fruits, cassis and blackberries. Charming and rather full-bodied palate on violet, laurel then soft spices, mineral and nearly light salty hints. Irresistible from now.

Food Pairing:

Lamb Burger, Barbecue, Souvlakis

Press Review:

Soon to come