

Domaine Pradelle

Les Hirondelles



VINTAGE	2022
REGION	Rhône Valley
APPELLATION	Crozes-Hermitage
VARIETAL	100% Syrah
ALCOHOL	13.50 %
TERROIR	Limestone-clay & pebbles
INFO	5 plots of vines planted in the 60's on south exposure. Hand harvesting, destemmed, fermentation with wild yeast, maceration of 202 days with 2 daily pumping . Ageing 30 hl large oak barrels during 15 months.
	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 & terraces.

"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 about **Les Hirondelles**

Tasting Notes:

Deep purple color.

Intense complexity and aromas on red and black fruits, licorice, berries with soft peppery and underwood notes.

Persistent and unctuous palate with serious but silky tannins.

To appreciate from now and nicely age for 5 to 7 years, then getting more peppery and torrefactions notes.

Food Pairing:

Lamb Burger, Barbecue, Souvlakis

Press Review: Soon to come

2020 Vint.; « ripe red and black fruits, some smoked herbs and earthy, peppery nuances, medium body, ripe tannins and a good finish... it brings good fruit and texture. »
Jeb Dunnuck