

Domaine Pradelle Crozes-Hermitage Blanc



VINTAGE	2023
REGION	Rhône Valley
APPELLATION	Crozes-Hermitage Blanc
VARIETAL	90% Marsanne 10% Roussanne
ALCOHOL	13.0 %
TERROIR	Hillsides of clay and limestones with pebbles, southern exposure
INFO	7 plots in Mercurol, planted in the 1960s Hand harvested, low temperature fermentation between 15C and 16C in glazed concrete tanks. Ageing on the fine lees for at least 4 months. Only 500 bottles produced Sustainable Agriculture Practices - HEV 3, farm certified having High Environmental Value

About the Estate:

Domaine Pradelle is an ancient estate established in 1854. Winemaker Antoine Pradelle finds depth and complexity in old vines planted on the terraced slopes of the Northern Rhone.

The vineyard spans 40 acres located all around Tain l'Hermitage on the both sides of the Rhone river. On the left-bank of the Rhône the vines make red and white Crozes-Hermitage, and from the right bank Antoine makes Saint-Joseph.

Antoine is not only an intuitive winemaker, but also a "pépiniériste" with expert knowledge in Rhone clones, and he provides vines to the most famous domaines in the Northern Rhone.

"We work hard 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."

The Crozes-Hermitage Blanc is a very limited production and a work of passion, since the vines were planted by Antoine's grandfather in the 1960s. The vines are a massal selection of Marsanne and Roussanne on the steep slopes of Mercurol, which have to be harvested by hand. After a low temperature fermentation, the wine ages on the fine lees to develop complexity. 100% of the aging takes place in glazed concrete, no oak.

Tasting Notes:

Pretty nose of gold-fleshed peach and acacia, rounded out by a distinctive stony minerality. Ripe at first on the palate showing the power and body of Marsanne with mouth-coating apricot and honeycomb. The finish is more mineral taking on the elegant and complex personality of the Roussanne with a fine bead of acidity.

Food Pairing:

Spice-crusted snapper with mango salsa, linguine with clam sauce.

Press Review: Soon to come

2022 Vint.: "has lots to love, with a richer, broad, nicely textured style that holds onto a great sense of freshness. Orange blossom, honeyed peach and spice define the aromatics... outstanding length" *Jeb Dunnuck*, 91 Pts